

Quick Chilling Solves Packers' Sour Ham Problems

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Vol. 75

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U. S. Department of Agriculture.

THE

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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NOVEMBER 13, 1926

If It's

Rohe "Regal"

The Quality Is Unexcelled

Sausage
Hams
Bacon
and
Lard



ROHE & BROTHER

Established 1857

527-543 West 36th Street

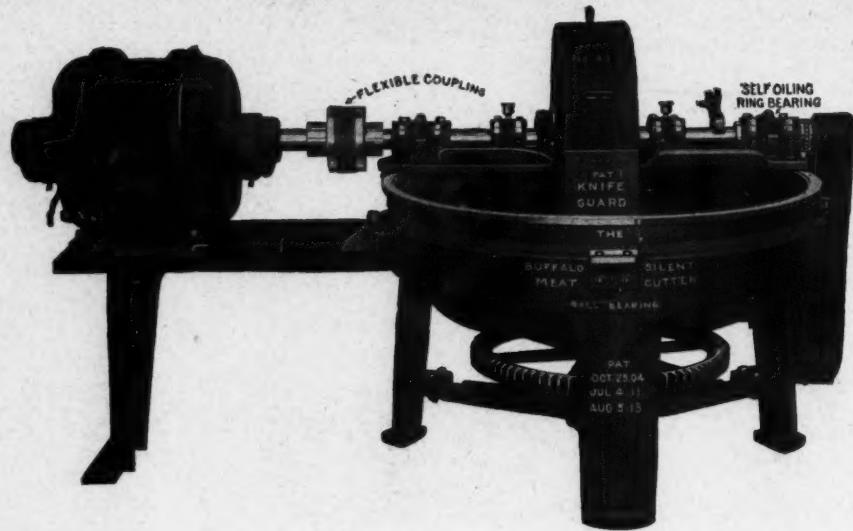
New York City

Export Office: 344 Produce Exchange

Thanksgiving Window Displays for the Retailer

Discussed
on page 54

For Finest Quality Sausage—At Less Cost



These Factors Determine the Profits In Your Sausage Kitchen

The quality of sausage meat you turn out!

The "BUFFALO" Silent Cutter produces the finest, flakiest sausage dough—in the least possible time without heating or mashing the meat, enabling you to make the highest grade product.

Savings in time and labor!

The "BUFFALO" Silent Cutter may not have the largest capacity per cutting, but it works faster and more constant than any machine known, thereby turning out more and better work per day at less cost in time and labor.

Greater Production hours with lower upkeep cost!

Over many years the "BUFFALO" Silent Cutter keeps working for you; one machine cut 42,000,000 lbs. of meat in 8 yrs. without any expense for repairs except for knives. That kind of machine spells PROFITS.

The experience of hundreds of packers and sausage makers in all parts of the world proves that the "BUFFALO" is the greatest profit earner ever used in the sausage kitchen! You can't afford to be without one.

John E. Smith's Sons Co. Patentees and 50 Broadway, Buffalo, N. Y., U. S. A.
Manufacturers

Also makers of world-famous "BUFFALO" Self-Emptying Silent Cutters, Mixers, Grinders and Sausage Stuffers.

"BUFFALO" Silent Cutter

Supreme in the Field of Quality Sausage Making Machines Since 1870

**Paterson**

Vegetable Parchment is made for the increasing number of people who will have only the best because they have found the soundest economy lies in quality.

A Delicious Treat

WHAT could be more appetizing than a freshly opened carton of choice Sliced Bacon neatly packed in *Paterson Vegetable Parchment*?

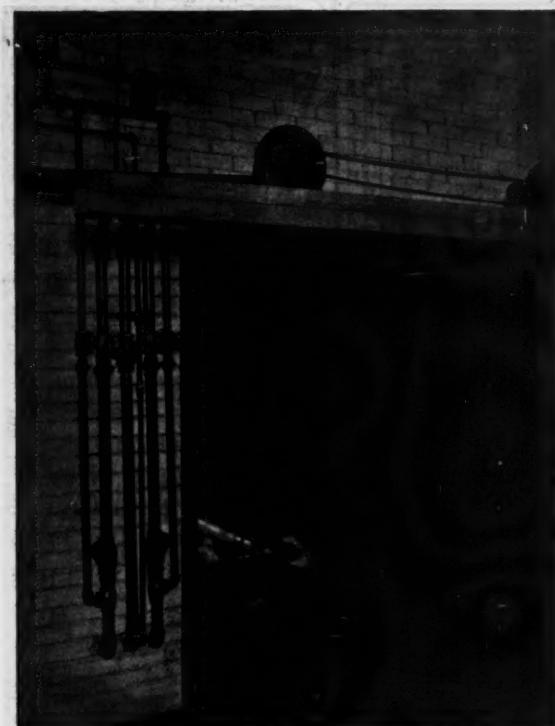
A liner of Genuine Parchment is really needed in this *DeLuxe Package* to keep the grease from soaking through and spoiling the attractiveness of the outside of the carton in addition to giving full protection to the contents.

Our Carton Liner Department is highly specialized in the making of fancy Parchment Liners for Sliced Bacon Cartons, both plain and printed. The unusual facilities of this Department are always extended in the service of our customers.

The Paterson Parchment Paper Co.
Passaic, New Jersey

Chicago

San Francisco



Airoblast

Quick Safe Simple

The modern method of smoking meats.

More than half the packers and sausage makers now using this system. **Sawdust** is **Aerated** bringing up the heat and requiring less gas.

Even temperature maintained.

Heat always under control.

Smoking costs reduced 60 per cent.

Shrinkage reduced 1½ to 2 per cent.

Improved quality and elimination of smokehouse troubles have added profits to scores of packers and sausage makers.

B. F. NELL & COMPANY

Manufacturers of Equipment and Supplies for the Meat Industry

620 W. Pershing Road

Chicago, Ill.

Your Stuffers Can Be Leak Proof

by installing

H-S Superior Stuffer Pistons

A few of the recent purchasers of H-S Superior Stuffer Pistons:

Otto Stahl, Inc., New York
Henry Fisher, Louisville, Ky.
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Reimer Bros., Green Bay, Wis.
John Kern, Portland, Me.
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(Repeat Order)
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(Repeat Order)
C. F. Vissman & Co., Louisville, Ky.
The Canton Prov. Co., Canton, Ohio
Luer Bros. Packing Co., Alton, Ill.

We absolutely guarantee the H-S Superior Stuffer Piston to do what we claim for it, and guarantee our packing for two years, provided your stuffer wall is not scored.

We can make the H-S Stuffer Piston to fit your present stuffer. All that you have to do is give us the exact diameter, name of maker, and capacity of stuffer. If you are in the market for a new stuffer, insist that it be equipped with the H-S Superior Stuffer Piston.

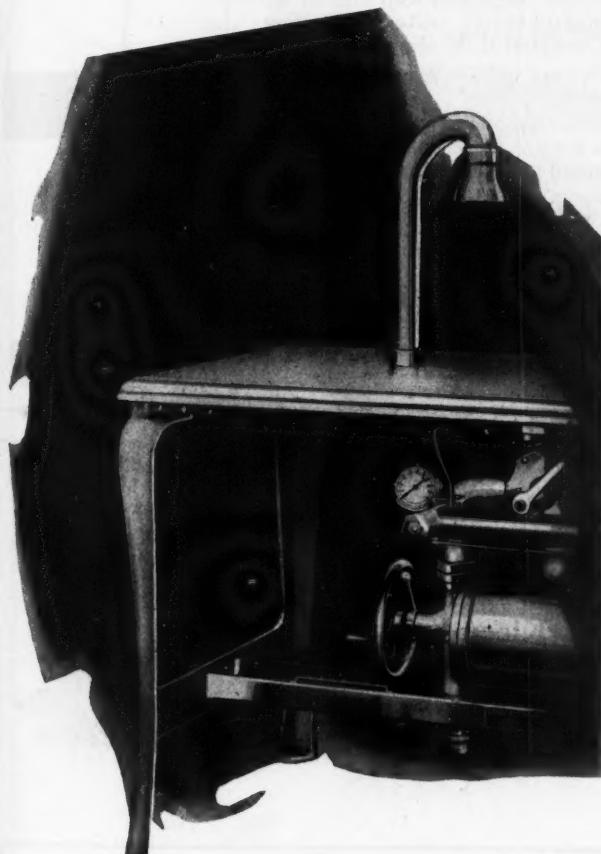
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Van Hooydonk & Schrauder

P. O. Box 67

Monroe, Mich.

LET US PROVE THAT THE *Lamb* MACHINE WILL



Weigh accurately regardless of the density of the material!

Through its remarkable simplicity, in operation be a money making investment.

Pack 25,000 lbs. of lard or compound per hour!

Permit one operator to handle 50 containers per minute!

Prove to be the utmost in cleanliness because of its entire construction of aluminum!

Require less pressure at which to pack than any other method of filling!

If you will permit us to show you a Lamb machine working under the conditions of your own plant, you will appreciate its superiority and value.

FOR FULL INFORMATION USE THIS COUPON

Lamb Corporation,
Tribune Tower, Chicago.

Please send us full information relative to the Lamb Automatic Weighing and Filling Machine. It is understood that this places us under no obligation whatever.

Firm Name

Address

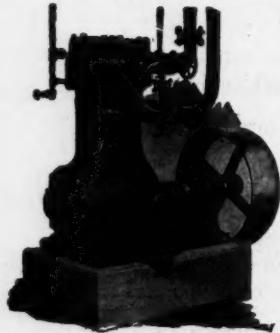
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PRECISION WEIGHING AND FILLING MACHINES

Tribune Tower
Chicago



**Refrigerating
and
Ice Making Plants**



For the

**Meat Products
Industry**

Horizontal Compressors
8 tons capacity and up

Vertical Compressors
1 to 18 tons

*Complete Data Promptly
Furnished*

The Vilter Manufacturing Co.
Est. 1867

806-826 Clinton Street
Milwaukee, Wis.

**Can a Meat Grinder
Pay for Itself?**

If the value of time is figured in the cost of Sausage production, the

Cleveland Kleen-Kut

will pay for itself very quickly because it grinds and chops meats

Quicker and Better
and with less power and trouble.

Every large and well known Sausage Manufacturer after installing the Cleveland K. K. chopper writes:

"We are now able to grind our meat in one-third the time."

A saving of 66% of labor and time is a saving in actual money which will make your investment in the

Cleveland Kleen-Kut
only a temporary outlay.

"They Pay for Themselves"



**The Cleveland Kleen-Kut
Manufacturing Co.**

CLEVELAND, OHIO



Ask your Supply House for details or write us direct

Bausman Manufacturing Co., Millersville, Pa.

**The New Improved
Bausman Hog Scalder**

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Using the "Boss" Saves Time and Loss

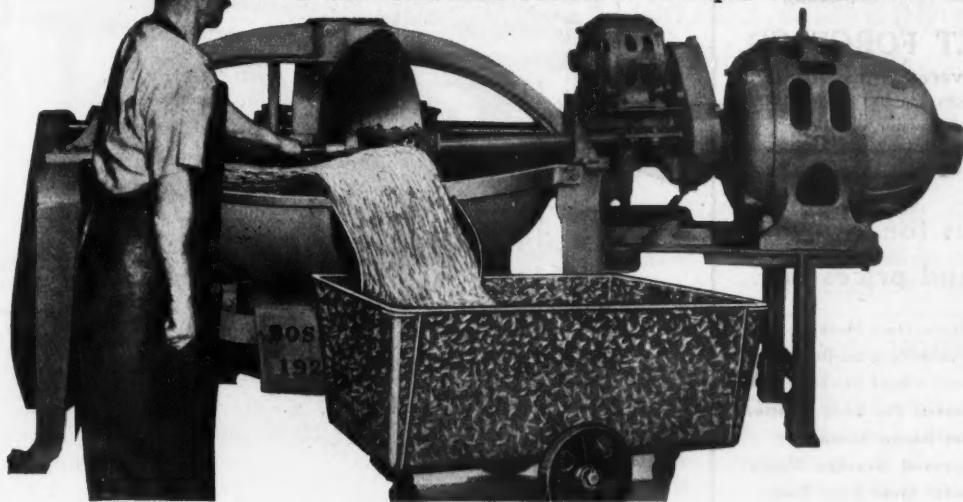
New Type "Boss" Cutters - Alone in Their Class

250 and 500 lbs. capacity.

Patented April 28, 1925 and May 4, 1926.

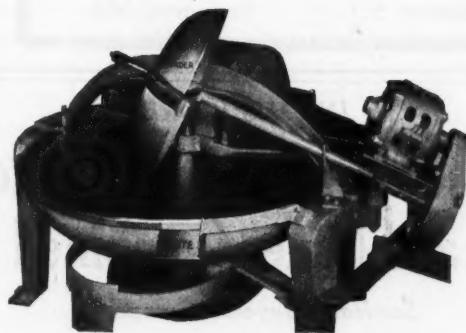
Their faster and more perfect cutting, turning, mixing and unloading of meat for high grade, delicious sausages, repeatedly saves their users the cost of slow, complicated, inconvenient and insanitary old-timers.

43 and 56 in. bowl Cutters with Rapid Unloader



Holding Unloader in Bowl rapidly and completely discharges the Meat. This simple, most sanitary, ingenious device dispenses with power means for raising, tilting and lowering Cutter Machinery with Bowl, also the stooping of operator to empty the bowl. It is what sausage makers have wished for for years.

Therefore: See for yourself, compare and be convinced.



Note Inside of New Cutter Bowls

Their high center keeps knives in rear, leaving entire front of bowl free and open.

Note New Bowl Shaver. It keeps bowl free from adhering fats, lifts, turns and mixes the meat.

Note Unloader's convenient position for rapid use.

For Most Efficient Service also use "BOSS" Grinders, Mixers and Stuffers.

THE CINCINNATI BUTCHERS' SUPPLY CO.

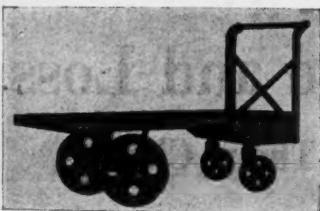
CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



Platform Truck No. 225

Heavy duty design for general packing house use. Platform and end rack hot galvanized. Mounted on 12" diameter broad face roller bearing wheels and 6" swivel casters.

OVERALL DIMENSIONS
 Length 54" Width 30" Height 15" Weight 250 lbs.
 Other sizes furnished if desired

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Everett, Mass.

Making Trucks and Racks Since 1897

Write for our catalog

Write us for information and prices on

H. & H. Electric Ham Marking Saw
 H. & H. Electric Pork Scribing Saw
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 H. & H. Electric Fat Back Splitter
 Calvert Bacon Skinner
 United Improved Sausage Molds
 Monel Metal Meat Loaf Pans
 Adelmann Ham Boiler
 Jelly Tongue Pan
 Maple Skewers
 Knitted Bags

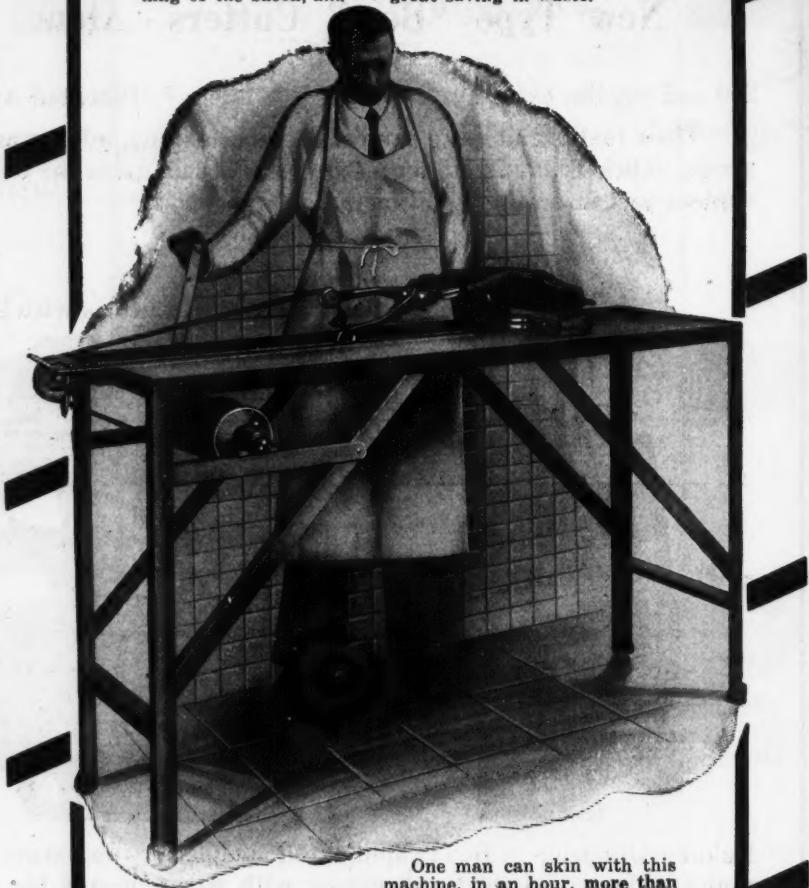
Best & Donovan

332 South Michigan Blvd.
 Chicago, Ill.

The Calvert Bacon Skinner

The Calvert bacon skinning machine is designed for taking the skin off the smoked breakfast bacon for slicing purposes.

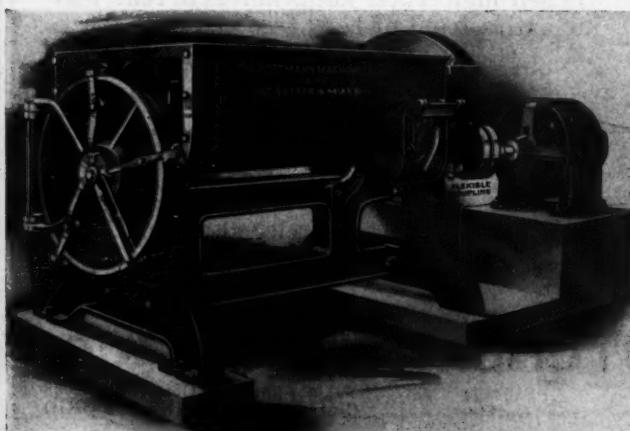
The great advantage of this machine is the rapid skinning of the bacon, and the great saving in waste.



One man can skin with this machine, in an hour, more than two men can skin by hand in a whole day. When skinning by hand it is impossible to get all the fats from the rind, and the machine takes this off perfectly clean. There is a saving of at least from 3 to 5% waste fat which is left on the rind by performing the operation by hand.

The Calvert Machine Co.

1606-1608 Thames St. Baltimore, Md.



IN THIS WORLD

The Greatest Meat Cutter and Mixer Combined

Sanitary Beyond Comparison

Replacing Other Equipment Everywhere
 WRITE FOR PRICES

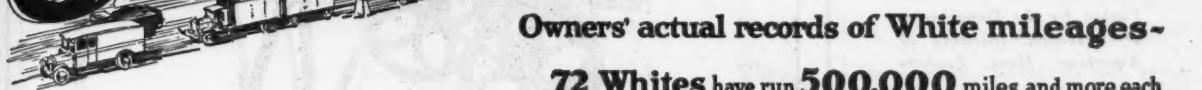
The Hottmann Machine Company

3325-43 Allen St.

PHILADELPHIA, PA.

3000000 200,000 100,000

*miles
and more*



Owners' actual records of White mileages -

72 Whites have run **500,000** miles and more each

384 have run between **300,000** and **500,000** miles each

951 have run between **200,000** and **300,000** miles each

1658 have run between **150,000** and **200,000** miles each

4959 have run between **100,000** and **150,000** miles each

giving the astounding total -

8024 Whites have run **100,000** miles and more each

No owner will operate a truck or bus long enough to run 100,000 miles, unless those miles are *money-earning miles*

100,000 miles—White miles—mean more than an exceptionally long distance; more than an exceedingly durable, well-built, well-serviced motor truck or bus.

They mean unusual profits. They mean net earnings—in excess of all costs. They mean continued earnings long after the original cost has been written off the books.

200,000 miles mean all that—doubled. 300,000 miles mean all that—trebled. So on.... Picture the earnings of the scores of Whites that have exceeded 500,000 miles. Then picture what these mileages would mean in your own business, knowing your average mileages for a week or a month or a year.

White 100,000-mile records are not isolated performances, not special achievements under especially favorable conditions. Whites, by the thousand, exceed 100,000 miles with a regularity that makes it standard performance. All models do it. They do it in all lines of business. They

do it everywhere, under all conditions of load, road, weather and climate. They do it in fleets and in single installations.

More than 8,000 Whites have run 100,000 miles and more. More than 1,400 have run 200,000 miles or more. More than 400 have exceeded 300,000 miles. The original cost of most of these 8,024 Whites has been written off the owners' books. And these mileages are actual owners' figures. They do not include many hundreds of additional Whites that have passed 100,000 miles but whose owners have not sent us accurate records. Neither do they mirror the splendid earning records of thousands of Whites that have been serving dependably for ten, twelve, fourteen years, carrying their pay loads, without reaching the 100,000-mile mark.

This record, published annually, stands alone. No other truck manufacturer has ever published such a volume of evidence of dependability, long life and continuous earning power. No other truck manufacturer can.

THE WHITE COMPANY, CLEVELAND

Our new "300,000 Miles and More" booklet is just out, with the names of all the owners and the number of Whites each owns in each mileage classification. You will find leaders in all industries, firms in your own line of business, your neighbors, your business associates. We will gladly send the booklet free. Write for it.

Before you buy a truck or a bus see the Whites at any of our 75 factory branches or 500 dealers. There is a White model to meet every transportation need.

Truck Chassis		
Model 15	— $\frac{3}{4}$ -Ton \$2,150
Model 20	— 2-Ton 2,950
Model 51	— $\frac{2}{3}$ -Ton 3,750
Model 40-A	— $\frac{3}{2}$ -Ton 4,350
Model 52	— Heavy Duty 5,100

(Several types of power dumpers bodies and hoists available)

Bus Chassis		
Model 53 16 to 21 passengers \$4,250
Model 50-B 25 to 29 passengers 5,350

(All prices f.o.b. Cleveland)

WHITE TRUCKS
and **WHITE BUSSES**

Godchaux's

CURING SUGAR

Tested by the Department
of Research, Institute of
American Meat Packers

Try it! Test it! Once used,
it becomes your standard

ASSURES

*Quality Product
Uniformity of Cure
Material Saving in Cost*

PRICE

in 100 lb. Bags..... \$5.30
per cwt f.o.b. Reserve, La.
in 250 lb. Bags..... \$5.20
per cwt f.o.b. Reserve, La.
Subject to usual sugar trade terms of
2 per cent cash discount.

Specially prepared for the
Meat Industry in the mod-
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Godchaux Building,
NEW ORLEANS, LA.

Let us have your inquiries. Delivered
prices, both carloads and less than
carloads, quoted on request.

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
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Ham and Bacon Box Truck No. 602



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Send Us Specifications for Your Special Equipment

822-26 W. 36th Street

Chicago

Write for Copy of Our New Catalogue

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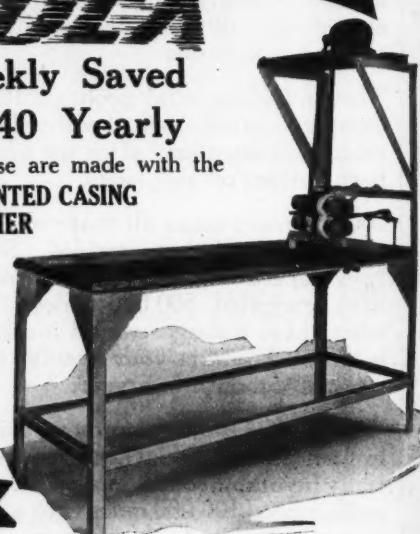
\$20.00 Weekly Saved
Equals \$1040 Yearly

Larger Savings than these are made with the
SPEEDEX PATENTED CASING
FLUSHER

Besides a cleaner casing
is used for your product
which reflects in its ap-
pearance.

We will gladly furnish
all detailed information.

Packers
Utility Co. (Not Inc.)
320 Beethoven Pl., Chicago, Ill.



Lower your power costs; use "Enterprise" No. 166

The "Enterprise" No. 166 cuts
6,000 lbs. of beef per hour.

The No. 166 is the most economical
machine you can buy. Saves time,
labor, and power.

Gears are done away with. Pulleys
are placed directly on socket shaft.
Has babbited socket shaft with ten
thrust collars. Prevents overheating
and excessive wear.

Distance from ring to floor is 26 1/2
in. Carrier can be run under chopper.
Our fifty years' experience designing
and manufacturing choppers for
every purpose is at your disposal.
Write us about your problems.

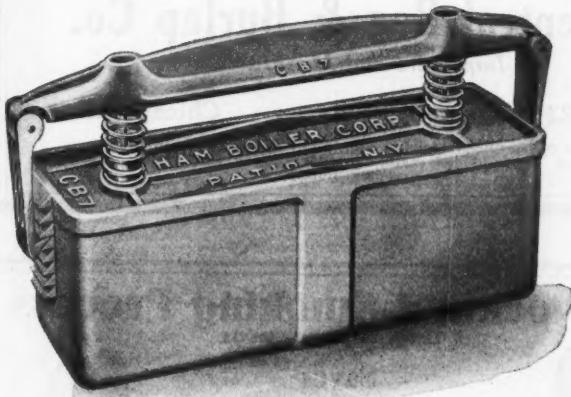
Chopper catalog, showing 72 sizes
and styles of "Enterprise" Choppers,
sent on request.



The Enterprise Mfg. Co., of Pa., Philadelphia, U. S. A.

No. 4

How Do You Cook Your Corned Beef?



C.B.7—Capacity 12 pounds

C.B.5—Capacity 15 pounds



Product

The C. B. 7 for Corned Beef Splits constructed of cast aluminum, with yielding spring pressure.

Produces a superior product heretofore unequalled in flavor and appearance.

Reduces shrinkage considerably over other methods, thus paying for itself in a short while.

Its appetizing appearance and wonderful flavor insure large profitable sales.

There is no waste. It is sliceable from the first cut to the last, and each slice is just the size desired for sandwich or cold meat serving purposes.

By far, it surpasses any like product now upon the market.

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1762 Westchester Ave.

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Factory—Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St., Liverpool and 12 Bow Lane, London

Canadian Representative: Goold, Shapley & Muir Co., Ltd., Brantford, Ont.

"PRAGUE SALT"*Trade Mark Registered*

Introduced by

GRIFFITH*Fast Safe Cure*Remember the
source of supply**The
Griffith Laboratories**4103 S. La Salle St.
Chicago, Ill.**Uniform Size
Sausage Bags**

The sausage foreman knows that a great deal of labor is saved by uniform containers. A casing is a natural grown product.

A "Central" sanitary Sausage Bag is manufactured in standard sizes—meaning uniform weight packages at less cost—less handling.

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Bags for fertilizer, tankage, beef, pork, and mutton; also Ham and Bacon Slips, Barrel Tops, Sheetings, Beef and Butter Cloth, Wrapping Burlap, etc.

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Saves

*Labor
Trimming
Shrinkage*

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are
Why Not You?

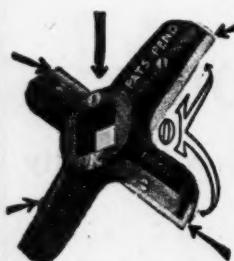
For Further Particulars Write or Phone

Thomas F. Keeley, Licenser

516 East 28th Street, Chicago, Ill. Telephone Calumet 0349

Attention**Sausage Makers and Packers**The season is here for fancy Pork Sausage.
Start out with a first-class product.Fancy Pork Sausage can only be made by cutting the meat. The O. K. Shear, Kut Angle Hole Plates and Knives are the only plates and knives that cut the meat, **not crushing or smearing**.

Send for price-list and information when in need of repair parts for any make of grinder.

The Specialty Manufacturers Sales Co.Represented by Chas. W. Dieckmann
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Is your package an asset —or a liability?

IT ought to be an active sales help, a sort of junior salesman, a far traveling display advertisement. Your package will be these if it is truly adapted to the product it carries and to the requirements of the product's users.

Study of the nature, market and uses of your product will point the way to the most profitable package for you. Quite likely it will not be the cheapest you can buy.

If you consider any change in your present containers, or the addition of new ones, we can be of definite service to you in making such a study and in advising you in the choice of an improved or a new package.

Our experience is broad, and we cheerfully focus it on your problem. Why not talk things over with a Canco representative?

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The King of Nitrates

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People prefer packaged sausage meat. Use this package and place your product in the company of other packaged food successes. Plan now for increased sales during the coming season. Our package experts will gladly assist you with your sales problem. Write for samples of

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Manufacturers, importers, exporters
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20 Mule Team Borax

Antiseptic

Cleansing

Deodorizing

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition, and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat, because it is harmless.

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BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

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Mortadella, Meat Loaves, Liver Sausage, Braunschweiger, Etc., are not complete without ZENOBLA Fancy Green Shelled

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Write for Sample, Price and Formula for Use
ZENOBLA CO. 40 Hudson St., New York

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National Specialty Co.

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Let us quote you on
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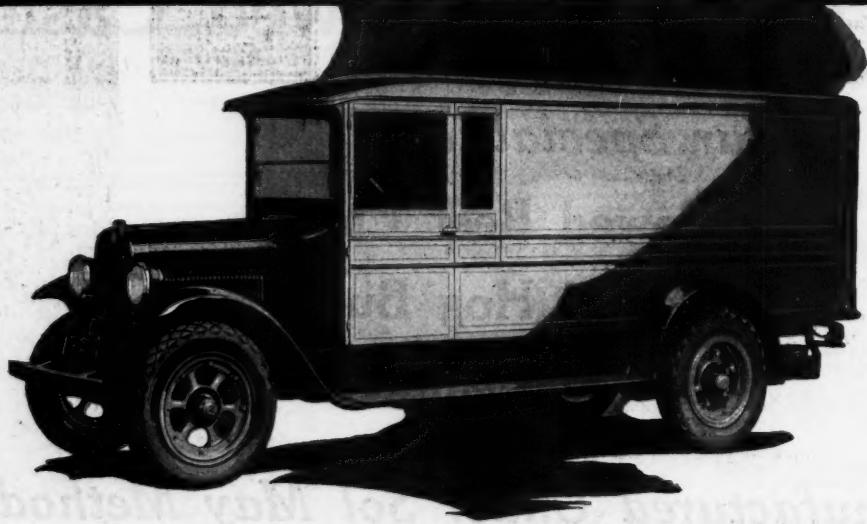
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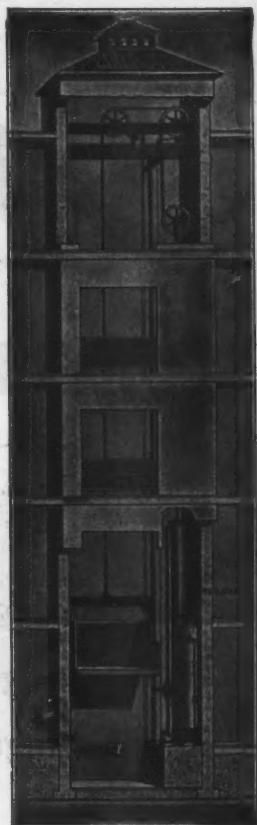
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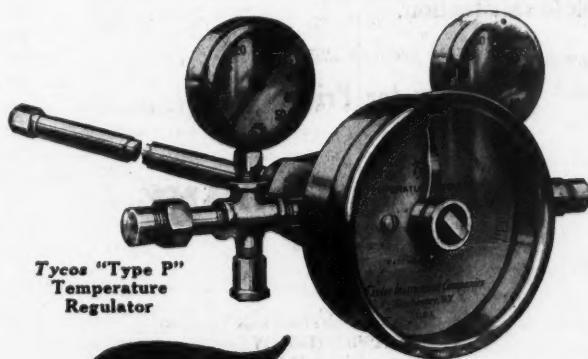


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All risk is eliminated when you buy Armour's Sausage Casings. They will meet your most exacting requirements with practically no waste.

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Vol. 75

Chicago and New York, November 13, 1926

No. 20

Quick Chilling Prevents Sour Hams

Results of Studies Made Both by Government and Packers' Institute Show Cause and Remedy for Trouble

Chill hogs quickly and thoroughly if you want to avoid loss.

Otherwise there is great danger of loss from sour hams.

Other advantages of quick chilling are that less working capital is tied up when hogs are chilled in 18 to 24 hours than when 48 to 72 hours are required before they can be cut. And killing and cutting gangs operate to better advantage.

It used to be thought that hogs must first hang for a while in natural temperatures until at least some of the "animal heat" left the body. Then they must hang from 60 to 72 hours in the cooler before cutting. Later this time was reduced to 48 hours in the cooler.

Back in November, 1922, Horace C. Gardner, long recognized as an authority on packinghouse refrigeration, stated in THE NATIONAL PROVISIONER that hogs should be ready to cut in 24 hours, and that if they were properly and quickly chilled there was no danger of "bone sour."

Only recently a chilling time of 18 hours has been advocated by refrigeration engineers using the open brine spray system of refrigeration. They believe that hogs can be cut safely 18 hours after slaughter, and that the meat will be free of frost.

Quick Chilling Solves Problem.

Scientific investigations have demonstrated that the quick chilling of hogs is the solution of the problem of ham souring.

Originally this was thought to be a condition resulting from methods of handling on the killing floor. Exhaustive experiments, made by the Institute of American Meat Packers and the U. S. Department of Agriculture, however, have shown that the organism causing this trouble does not enter the carcass on the killing floor, but is present immediately after slaughter.

If the carcass is quickly chilled, the

organism has no opportunity to develop, and there is no trouble from souring.

Results of recent research in ham souring have been reported in the Journal of Agricultural Research, a scientific publication of the U. S. Department of Agriculture. Samples were taken of hams after the carcasses had hung in the cooler for 48 hours, from others after killing floor operations were completed but before the carcass went to the cooler, and from still others taken from carcasses on the rail after bleeding had been thoroughly completed. Under each condition the organism was found.

Reports of Recent Research.

The conclusion was reached that the organism was present immediately after slaughter. The trouble could not be overcome by changes in killing floor practices. The prevention of souring

depends upon the prevention of the development of the organism already in the animal blood or tissue.

"Prompt handling and prompt and efficient chilling, resulting in early attainment of the low temperatures required to check the development of *Bacillus putrefaciens* and similar organisms, and maintenance of uniform low temperatures until sufficient salt has been taken up by the ham to hold these organisms in permanent check, are the means of prevention indicated."

These conclusions are in line with those of refrigeration engineers that the quick chilling of hogs results in better product and little possibility of "off results."

The high spots in the report referred to, which was made by E. A. Boyer, associate chemist in charge of the Omaha Meat Inspection Laboratory of the Bureau of Animal Industry, U. S. Department of Agriculture, as "A Contribution to the Bacteriological Study of Ham Souring," are as follows:

Studies of Ham Souring

"Ham souring" is a term applied in the meat-packing industry to any sour, unsound, or putrid condition developing in the interior of the ham. It may vary in degree from a slight taint in a limited area to a putrid condition affecting almost the entire ham.

The first systematic scientific study of ham souring was conducted by McBryde, who concluded from his investigations that ham souring is caused by an anaerobic bacillus to which he gave the name *Bacillus putrefaciens*.

He reported the isolation of this bacillus from sour hams, its cultivation in the laboratory, the production of typical souring by inoculating sound hams with the cultures, and recovery of the bacillus from the hams soured by this means.

McBryde assumed that this bacillus is present in the dust and dirt of packing-houses and gains entrance to the hams through the various manipulations to which they are subjected.

In a previous communication the writer showed that the interior portions of fresh,

To Save Sour Ham Loss

Trouble with hams souring is just as old as packinghouse practice.

Many theories have been advanced as to the "why" of sour hams, but no one had a solution that would work all the time.

So important was the subject from an economic standpoint that it was one of the first packinghouse problems at which scientific research was directed.

The cause has been found, and the remedy.

The solution of the problem is quick and thorough chilling of carcasses. It is a remedy within the reach of every packinghouse.

The ham is the most valuable part of the hog. It must carry its own cost and the cost of the less popular cuts as well. Sour hams are a "luxury" no packinghouse can afford.

chilled hams are never sterile, but harbor numerous species of bacteria, both aerobic and anaerobic, including *Bacillus putrefaciens* and other bacteria of the type commonly associated with ham souring. The presence of a similar flora in the lungs of hogs slaughtered in accordance with regular practice was also reported.

The conclusion drawn was that every ham must be regarded as a potential sour ham containing the organism which would cause spoilage if permitted to develop.

What Institute Study Shows.

During the interval since the appearance of the publication last cited, A. F. Reith, working under the Arthur Lowenstein fellowship placed at the University of Chicago through the Institute of American Meat Packers, has been engaged in an investigation of the subject.

Through the courtesy of J. F. Norton, directing the fellowship, and W. Lee Lewis, director of the Bureau of Scientific Research in the Institute of American Meat Packers, an opportunity was afforded in March, 1925, for an exchange of views on Reith's findings and the data obtained by the writer as here set forth.

The problem was this:

The finding of various species of bacteria in the interior of hams, including the bone marrow, 48 hours after slaughter, together with the fact that during such time the carcasses have been held at a low temperature in the chill room, make it appear probable that such organisms were present at the time the carcasses were removed from the killing floor.

This supposition having been confirmed, further investigation was directed toward locating the source of the organisms.

Three possible sources were suggested—first, that the organisms are present in the blood and tissues of the living animal before slaughter; second, that they are rapidly disseminated throughout the carcass after death; and, third, that they gain access during the various manipulations to which the carcass is subjected on the killing floor. The last mentioned hypothesis appearing the most probable, attention was first given to it.

How the Work Was Done.

The hams used were obtained from a local establishment operating under federal inspection. Not over one hour elapsed from the time the hams were cut from the carcasses until the cultures were removed. Cultures were taken from each ham from one or more of the following locations: flesh in close proximity to the stifle joint; bone marrow of the femur; and synovial fluid of the stifle joint. All instruments, media, and solutions used were sterilized in accordance with the usual methods. Care was taken throughout to prevent extraneous contamination.

The hams were sectioned with a heavy knife, heated to such temperature as thoroughly to sear the cut surfaces. The area from which cultures were to be taken was again seared on the exposed surface and portions of the flesh were taken from beneath this area by means of scalpel and forceps.

Six hams, each from a different carcass, were removed as soon as killing floor operations had been completed, and before the carcasses were run into the cooler. Under conditions prevailing at the estab-

lishment at the time these specimens were taken, approximately 30 minutes elapsed between the sticking of the animals and evisceration, and about 15 minutes more before the samples were taken.

What Was Found in Tests.

Examination of the samples from the six hams showed that the organism existed in the flesh of three of the samples, while in three others it did not exist. It was found in the bone marrow of four of the hams, while the marrow from two hams failed to show the organism. In this case the joint fluid was not examined.

This evidence of the existence of micro-organisms in the interior of the hams 45 minutes after slaughter is in accord with the results obtained in the former work from examination of 29 hams taken at the conclusion of the killing period, and shows that the organisms found were present at the beginning of the chilling period.

The absence of the *Bacillus coli* group of organisms from the numerous cultures taken from these hams is of particular interest. The members of this group are abundant and ubiquitous on the killing floor, and are almost invariably found on the surfaces of the carcasses which are exposed during killing floor operations.

Their absence is of special significance in that it goes far to eliminate the possibility that the organisms present in the hams gain access during killing floor operations.

Not on the Killing Floor.

Because of the temperatures prevailing, the scalding and dehairing operations are exceptions. Examination of several samples of the water used in these processes showed that the temperature prevailing (140 to 145 degs. F.) eliminates *Bacillus coli*, while the spore bearing anaerobes and other heat resistant organisms are abundant. The bacterial flora of the scalding vat, like that of the lungs, bears a striking similarity, in its general character at least, to that of the carcass.

The possibility of the dirty vat water entering through the stick wound into the circulatory channels, and abetted by the beaters of the dehairing machine being rapidly and widely distributed throughout the carcass, appeared to warrant consideration.

In order to obtain information on this point, the stick wound of four carcasses were securely ligatured, so as to preclude the possibility of contamination entering in that manner during the scalding and dehairing. A ham was taken from each of the dressed carcasses and examined with the result that the anaerobes were found in the flesh of three of the samples, while the flesh from one ham failed to show the organism.

Other Tests Made.

As a further test, two carcasses were taken direct from the bleeding rail, scalded in a steam cooker and the hair removed by hand scraping. Examination of the hams from these carcasses gave results consistent with those previously obtained.

Finally, the hams removed from 4 carcasses taken directly from the bleeding rail and neither scalded nor dehaired, were examined. The hams were removed from these carcasses as soon as bleeding had been satisfactorily completed, and cultures were taken immediately from the flesh and bone marrow.

The results of this investigation showed that the bacteria present in the chilled carcass do not gain access to it through any of the operations on the killing floor, but are present immediately after the death of the animal and before the carcass has been subjected to any of the killing floor operations.

The demonstration of anaerobic bacteria in the hams taken directly from the carcasses on the bleeding rail is of particular interest and importance, since it is

organisms of this type which are responsible for the souring of hams.

Bacillus Found in Fresh Hams.

In this study particular attention has been given to *Bacillus putrefaciens*, for the reason that it finds its optimum condition for growth at a lower temperature than any other of the organisms studied, and that it has been found so commonly associated with ham souring.

The frequency with which it was found and isolated from fresh hams together with the small size of the samples taken, justifies the belief that it is commonly present in fresh hams. Such being the case it follows that the mere presence of the *Bacillus putrefaciens* in the ham is not sufficient to cause spoilage.

The first check applied in regular packinghouse operations is that of refrigeration. Refrigeration is no doubt an effective check, but it must be remembered that organisms of the type studied are generally capable of growth at rather low temperatures.

Bacillus putrefaciens, in particular, finds its most favorable growth temperature at from 68 to 77 degs. F. and it grows readily although less rapidly at from 46.5 to 50 degs. F. It is evident, therefore, that if refrigeration is to be effective it must needs be thorough.

This is in harmony with the fact well known in the meat packing industry that overtaxing the capacity of the plant, particularly that of the refrigerating system, is likely to be followed by an epidemic of ham souring.

Summary of Findings.

In summarizing his findings, Mr. Boyer said:

Hams from dressed hog carcasses taken from the killing floor 45 minutes after slaughter were found to harbor micro-organisms in the interior musculature, synovial fluid, and bone marrow. Similar organisms were found in hams from carcasses scalded in a steam cooker and scraped by hand and in hams taken from the carcasses as soon as bleeding had been completed.

Five species of anaerobes, namely, *Bacillus putrefaciens*, *B. histolyticus*, *B. sporogenes*, *B. tertius*, and an unidentified organism resembling *B. oedematis* in some respects, were isolated from such hams.

There were also present numerous and varied aerobic organisms.

No organisms of the *B. coli* group were found although a special search was made for them. It is concluded, therefore, that this group is rarely, if ever, present in the bacterial flora of fresh hams. There is no evidence that any of the organisms found gained access through killing floor operations.

From the foregoing data, it is concluded that the organisms responsible for ham souring are disseminated throughout the carcass from the moment of slaughter and possibly are present in the blood and tissues of the living animal.

It is evident, therefore, that access of these organisms can not be prevented by any alteration of killing floor operations or practices.

Prevention of ham souring depends, therefore, on preventing the development of the causative organisms which are known to be present.

Prompt handling and prompt and efficient chilling resulting in early attainment of the low temperatures required to check the development of the *B. putrefaciens* and similar organisms and maintenance of uniform low temperatures until sufficient salt has been taken up by the ham to hold these organisms in permanent check, are the means of prevention indicated.

The effectiveness of these methods is shown in a practical way by the low rate of spoilage attained by those establishments at which they are consistently practiced.

Pork Production in the World War

Part Played by American Packer and Producer in Feeding World Both During War and Afterward

XI—Checking the Flood of Market Hogs

Washington Meeting of Producers with Food Administration in October, 1918, Concluded to Abandon 13 to 1 Ratio for the Time Being—Packers Agree to Maintain Minimum on Normal Run of Hogs—Flood Checked to Some Extent and Packers Able to Live Up to Agreement.

This is the eleventh in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside history is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

THE NATIONAL PROVISIONER has the serial rights to the republication of this book, and these reviews will appear from week to week until the entire story has been told.

The conclusions of the Live Stock Subcommittee and the special swine growers' representatives at the meeting held in Washington on October 24 to 26, 1918, were that attempts to hold the price of hogs in a ratio to the price of corn (as had been recommended by the subcommittee at their meeting a month before) might work out to the disadvantage of the swine producer. It was their opinion now that this formula should be adopted only as a broad policy applied over a long period of time.

The result was that the subcommittee recommended that the 13 to 1 ratio be abandoned, except for purposes of discussion at future conferences whenever it might be considered as a guide; that the price of hogs should be arrived at by frequent (monthly) conferences between: (1) the Food Administration, (2) the Agricultural Advisory Committee or the Live Stock Subcommittee thereof and associated swine producers invited to sit with them, and (3) the Packers' Committee.

The guiding principles of these conferences were to be the determination of prices on controlled orders that would yield a fair return to the producers and the coordination of these prices with the commercial conditions of supply and demand, so far as this could be accomplished.

As the result of the first conference under this plan on October 26, 1918, the following undertaking was given by the packers:

What Packers Agreed to Do.

"In view of the undertakings on the part of the Food Administration with regard to the coordinated purchases of pork products, covered in the attached, it is agreed that the packers participating in these orders will undertake not to purchase hogs for less than the following agreed minimums for the month of November, that is, a daily minimum of \$17.50 per hundred pounds on average of packers'

droves, excluding throw-outs. "Throw-outs" to be defined as pigs under 130 pounds, stags, boars, thin sows, and skips.

"Further, that no hogs of any kind shall be bought, except throwouts, at less than \$16.50 per hundred pounds. The average of packers' droves to be construed as the average of the total sales in the market of all hogs for a given day. All the above to be based on Chicago.

"We agree that a committee shall be appointed by the Food Administration to check the daily operations in the various markets, with a view to supervision and demonstration of the carrying out of the above.

"The ability of the packers to carry out this arrangement will depend on there being a normal marketing of hogs based upon the proportionate increase over the receipts of last year. The increase in production appears to be a maximum of about 15%, and we can handle such an increase.

"If the producers of hogs should, as they have in the past few weeks, prematurely market hogs at such increasing numbers over the above, it is entirely beyond the ability of the packers to maintain these minimums, and therefore we must have the cooperation of the producer himself to maintain these results. It is a physical impossibility for the capacity of the packing houses to handle a similar overflow of hogs and to find a market for the output. The packers are anxious to cooperate with the producers

in maintaining a stabilization of price and to see that producers receive a fair price for their products."

As a result of this assurance to producers, the flood of unseasonable marketing was checked to a certain extent and the minimum price was again maintained by the packers under their agreement.

More Trouble Following Armistice.

The respite from these difficulties, however, was not of long duration. On November 11, 1918, the Armistice was signed and the active period of the World War was over. With it came a complete change in the international food situation.

The story of the fight waged by Mr. Hoover to maintain the pork market during the three months following the Armistice, in order that the moral obligation to the swine producers of this country might be maintained, forms one of the most brilliant and interesting chapters in the economic history of the war.

This story, together with supporting documents and data never before made public, is given in the succeeding chapters.

[The next article in this series will tell what the armistice meant; no formal contracts with allies, but definite import programs made with them in summer of 1918; world fat supply not too large.]

PLENTY OF LAMBS IN PROSPECT.

Available information as to condition about November 1 indicates that the total number of lambs and sheep fed for market this winter will be somewhat larger than last winter and as large as any winter since 1920 to 1921. The distribution of this feeding will be much different from last year and from the usual. The marketings will probably be differently distributed with a larger proportion of shipments during December, January and February and smaller during the spring months.

Records of feeder shipments into the corn belt states from markets for four months, July to October inclusive, show an increase of some 450,000 head over last year and the largest total for the period since 1920. Shipments direct to feeders not included in the above records are reported as larger than last year in all the corn belt states, except Nebraska, where they are materially less.

After allowing for decreased feeding in western Nebraska, it seems probable that the corn belt states will feed upwards of 500,000 more lambs and sheep this winter than last. The largest increases are in Iowa, Michigan and Illinois. On the other hand, feeding in the west is indicated as between 400,000 and 500,000 head less than last year due to a marked decrease in Colorado. The situation about November 1 indicated that feeding in Col-

(Continued on page 49)

Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined.

Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market.

Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries.

Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.

Helping the Retailer With His Problems

Institute's Cooperation a Big Help to Meat Retailers

An active program of help and friendly cooperation for the retail meat dealer has been carried on during the past year by the Institute of American Meat Packers. This has had an excellent effect on the relations between packer and retailer, and much material good has been accomplished.

This work was carried on under the direction of a Committee on Retail Merchandising. A report of this committee's work, as made to the recent convention of the Institute, is given below.

Copies of the entire set of reports, printed in leaflet form by THE NATIONAL PROVISIONER, may be obtained by members upon application to the Institute of American Meat Packers, 509 So. Wabash Ave., Chicago, Ill.

Report of Committee on Retail Merchandising

By John Roberts, Chairman.

Cognizant of the fact that the retail meat dealer is the "bread and butter" of the packer, the Committee on Retail Merchandising has worked in close touch with the National Association of Retail Meat Dealers, local branches of the association, and with many individual retailers, with the object of creating a friendlier feeling between the wholesaler and the retailer, and in helping the dealer to bring about better merchandising methods.

Specific ways in which this has been accomplished are briefly set forth:

Training Courses for Retailers.

Packers who have followed the growth of the Institute's educational activities will be interested to know that meat dealers are undertaking the establishment of training courses for retailers of meat.

In June, the Director of the Department of Retail Merchandising attended a meeting of the officers of the National Association of Retail Meat Dealers, at which a tentative program for educational courses for retailers was considered. In the course of the general discussion, he suggested that this program might well include asking co-operation of the Federal Board for Vocational Education, Washington, D. C., similar to that which the Board had extended to other industries.

As an outcome of this suggestion, which met with hearty approval, and at the request of the retail officials, Mr. Cutting held several conferences in their behalf with J. C. Wright, Director of the Federal Board, and with E. W. Barnhart, Chief, Commercial Education Service, of the Board. These men agreed with the retail officials that there was a specific need for educational courses for retail meat dealers, and, speaking for the Board, Mr. Wright agreed to co-operate in developing such a course.

John A. Kotal, executive secretary of the National Association of Retail Meat Dealers, presented the project to the National Association at its annual convention in

August in Seattle. It was unanimously endorsed.

Subsequently, a conference at Washington was arranged with the Federal Board and several of the national officers of the retailers' association. In two days a tentative outline for the course was developed. Another conference was arranged for November 1, with a bigger representation of progressive retailers, who will be available for one or two weeks for examination by the expert merchandising personnel of the Federal Board.

The initial outline will be expanded and from this will grow the instructional material to be used in the classes. When the instructional material has all been worked out, the retail officials hope to establish classes for dealers in as many cities as time and enthusiasm will permit. The aid of the Federal Board is rendered gratis.

Information Through Trade Papers.

Inasmuch as the time of the Director of the Department of Retail Merchandising is limited, and it is obviously out of the question to reach all of the forty local branches of the National Association of Retail Meat Dealers, the Committee feels that much good can be derived by disseminating merchandising information through the channels of the trade papers.

Scales and Profits

How much do your scales and scalers cost you every year?

Are your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of six articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 25c in stamps.

The National Provisioner,
Old Colony Bldg., Chicago.
Please send me the reprints on
"Weighing in the Meat Plant."

Name

Street

City..... State.....

Enclosed find 25c in stamps.

Adopting this plan, 22 retail trade papers have been supplied with a monthly merchandising story, one paper given an exclusive story twice a month, and still another an exclusive story monthly.

With one or two exceptions, these trade papers have printed all stories sent to them, and are glad to have them. Many of these papers are read by retailers who handle groceries, with meats as a side line. Short stories have also been sent to the bulletins issued from time to time by local retailers' associations. These stories deal with local conditions of retail merchandising, as they are understood by the Director.

Radio Publicity Program.

The program of radio publicity for the industry, which was started by the Director four years ago in New York City, with the co-operation of the Meat Council of New York, has been continued throughout the country.

The present schedule calls for two talks weekly from K Y W, Chicago; W H K, Cleveland, and K G W, Portland, Ore., one weekly from W J Z, New York City, and W H A D, Milwaukee. Station W L I T, Philadelphia, has restricted its broadcasting for several months to the Sesqui-Centennial exposition, but soon will resume the educational talks.

Retail meat dealers in the cities where the broadcasting is given agree that the publicity is very constructive and helpful, and the Committee on Retail Merchandising believes that it is a project which is worthy of the time and effort spent.

The Department has co-operated regularly with several member companies which are utilizing the facilities of radio stations for commercial publicity. Much help has been extended to the National Live Stock and Meat Board in its radio program. Radio talks which have been broadcast have been printed in the various retail trade papers. Thousands of free meat recipe booklets have been sent to women who have written in to the stations in response to the talks.

Regional Meetings.

The Director has attended a series of four regional meetings in various sections of the country and addressed member companies on the work of the Department of Retail Merchandising. It was felt that a better understanding of this work resulted from these regional meetings.

Various speeches were delivered at Rochester, N. Y., before the annual convention of the National Association of Retail Grocers; at Champaign, before the Illinois State Association of Retail Meat Dealers; before joint meetings of wholesalers and retailers at Cincinnati; in Blue Earth County, Minn., and in St. Paul, Minn. The keynote of all these speeches was "better merchandising practices are needed among the retail trade."

Meat Councils Active.

The Meat Council of New York, the Hudson County Meat Council, and the Meat Council of Chicago have been functioning successfully in various projects during the year. The retailers in Greater New York City have given Pendleton Dudley, Secretary for the two in the East, splendid support in all the constructive things which have been developed.

Considerable favorable meat publicity

November 13, 1926.

was prepared by the Meat Council of New York at the time Miss Gertrude Ederle, a New York City girl, successfully swam the English Channel. Miss Ederle, it was pointed out, was an advocate of generous quantities of meat in the diet, and her father was a leading meat dealer of Gotham. This publicity was circulated widely, and the retail meat dealers considered it good work.

Various meat products campaigns were undertaken and carried through by the Hudson County Meat Council during the year. Considerable help was extended to the retailers association in Greater New York by the Department of Retail Merchandising. A regular weekly market report for housewives, directing attention to the best meat "buy," was a feature of the Meat Council of Chicago's work.

Meat Trade Topics.

The Committee is happy to report that in the year just passed the subscriptions to Meat Trade Topics have increased by approximately 30 per cent. This is a monthly sheet containing short merchandising stories for packers' salesmen.

It is sold to member companies only for cost, and the monthly circulation is approximately twelve thousand copies. The preparation of copy for Meat Trade Topics is one departure from the field of retail merchandising undertaken by the Department.

Distribution of Retail Merchandising Facts.

Thousands of copies of various reports on retail meat merchandising have been distributed to retailers' associations. The Director prepared an illustrated booklet entitled, "How to Display and Sell Ready-to-Serve Meats," and was able to induce the National Association of Retail Grocers to distribute several thousand copies of it to their most progressive members in the country. This was done during the beginning of the hot months, when there was a seasonable demand for these products.

THE NATIONAL PROVISIONER

Five thousand copies of a pamphlet entitled "Five Talks to Retail Meat Dealers" were sent to a butcher equipment manufacturer who in turn distributed them to his customers by mail. This Department has taken care of answering all questions relayed to it through the Merchants Service Bureau of the National Cash Register Company, Dayton, Ohio, dealing with meat merchandising. Scores of other inquiries from dealers have been taken care of.

The "Ready-to-Serve" Refrigerated Case.

In line with the recommendations of the Committee, the Department has promoted interest among retail meat dealers in the Ready-to-Serve Refrigerated case which is endorsed by the Institute. Thousands of pieces of advertising and promotional material, describing the case in detail, have been distributed. The Director has personally demonstrated this case before all meetings of the various regional sections in the past year.

The price has now been lowered from \$150 to \$97 F.O.B. St. Louis, which covers the manufacturing cost only of The Brecht Company, St. Louis, manufacturers of the case. While the case has not caught on with the success anticipated by the Committee, it is hoped that in the future more attention will be given by the retailers to this economical display case for Ready-to-Serve products.

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1925-26 Meat Packing Year Reviewed

A reported increase of 40 per cent in the number of sows bred for fall farrow is pointed to by the Bureau of Agricultural Economics of the U. S. Department of Agriculture. The December 1 pig survey will show just how great an increase if any in the number of pigs this reported increase in breeding will show.

As the 1926 spring pig crop was approximately the same as that of the spring of 1925, it is anticipated that the hog runs during the winter of 1925-26 will be about the same as those of last year. The department anticipates that approximately the same average price will prevail.

Should the 1926 fall pig crop show the increase indicated, this would have little influence on supplies before the spring and early summer months.

Producers Get Good Prices.

The packing year just closed is believed to have been one of the most profitable producers have ever experienced, except in the war years. The slaughter of hogs in the packing year just closed was 12 per cent less than that of the previous packing year. The heavier weight and greater yield of the hogs marketed, however, largely offset the decrease in numbers.

The department calls attention to the fact that the packers are entering the new packing season with heavy stocks of lard

on hand, and with a less satisfactory prospective outlet for cured meats in the cotton producing sections of the country.

The full text of the report is as follows:

With the end of the pork packing and hog marketing year of 1925-26 in October and the beginning of the new year 1926-27 on November 1, a review of the past year and a forecast of the new year is of interest.

Forty Million Head Killed.

The inspected slaughter of hogs for the crop year 1925-26 was 40,713,000 head (October being estimated at 2,875,000), a decrease of 5,392,000 head, or 12 per cent from the 46,105,000 head slaughtered in 1924-25. In December, 1925, it was stated, the two pig surveys of 1925 indicated a decrease in the inspected slaughter of hogs between 5,000,000 and 5,500,000 head for the crop year 1925-26.

This decrease of 12 per cent in slaughter was largely offset by increase in the weight and yield of hogs slaughtered. The total dressed weight of hogs slaughtered for the first 10 months of the crop year 1925-26 was about 4 per cent smaller than the total for the same period in 1924-25. For the last two months of the 1925-26 year the dressed weight probably will be somewhat less than for the same months of the 1924-25 year.

In spite of the reduced slaughter this

year, the 1925 crop of hogs has brought producers as much or more money than did the crop of 1924. The 40,700,000 hogs slaughtered during the crop year of 1925-26 cost packers about \$1,197,000,000.

For the year 1924-25 the 46,100,000 head slaughtered cost \$1,186,000,000, while 52,875,000 head in 1923-24 cost only \$917,309,000.

The increased cost in 1925-26 was due both to increased average weight per head and increased average cost per 100 pounds.

Record Set For Value.

The 1925 crop of hogs, measured in terms of corn prices during the marketing season, was probably the most profitable ever marketed. In actual dollars it was the most valuable, excluding those of the war and post-war years from 1916 to 1919. The high corn-hog price ratio prevailing during the marketing year resulted in the expected delayed marketing of both the spring and fall crops.

The unusual price discrimination against heavy hogs during the winter, however, tended to increase winter marketing above what they normally would have been.

The June, 1926, pig survey showed a spring pig crop in the Corn Belt about the same size as that of 1925. The number of sows bred for fall farrow this year, however, was reported as nearly 40 per cent larger than the number farrowed in the fall of 1925.

The continuing highly favorable corn-hog ratio points to a very considerable increase in farrowing this fall. The December 1 pig survey will show what increase, if any, there has been in the fall pig crop this year.

Prices Expected to Stand.

If the demand for hogs this coming winter equals that of last, with a supply as indicated by the June pig survey, the price of hogs this winter should be on about the level of last winter. The winter prices of corn, based upon the prices of December and May corn futures, is indicated as about the same as last winter.

Thus a very favorable corn-hog ratio may be expected to prevail during the marketing of the 1926 spring pig crop. Under normal conditions a delayed market movement, similar to last year, would be expected.

The cholera situation, to the extent that it reduces supplies both in numbers and weight, should tend to strengthen average hog prices over the whole winter season. This may be offset, in part at least, by the effects of the very large cotton crop and low prices of cotton.

Cotton Crop a Factor.

The large cotton crop means a larger production of cottonseed oil, and oil prices are at a low level. This has affected and will continue to affect adversely the lard market, which at present, is a weak spot in hog products trade.

Apparently the packing industry is entering the new packing year with unusually large stocks of lard, storage holdings on October 1 being the second largest for the date in 11 years and nearly 50 per cent above those of October 1, 1925.

The low price of cotton has reduced the purchasing power of the South materially and this will probably curtail the important southern outlet for cured pork products.

November 13, 1926.

Overcharges on Feeding Live Stock in Transit

Packers, particularly in the East, stand to recover thousands of dollars collected by the railroads on feeding charges for livestock en route to plants if the tentative report of Examiner Robert S. Simons is approved by the Interstate Commerce Commission.

The report was made in the consolidated cases involving the collection of a "service charge" on livestock fed in transit. The report covered the following formal cases: Strauss & Adler, Inc., vs. New York Central, et al.; Swift & Company vs. Atchison, Topeka & Santa Fe, et al.; Armour & Company vs. Atchison, Topeka & Santa Fe, et al.; Swift & Company vs. Atchison, Topeka & Santa Fe, et al.

The complaints attacked the collection of service charges at Buffalo on shipments via the New York Central, and at Pittsburgh on shipments via the Pennsylvania railroad.

Early in the hearings the carriers raised the question of the jurisdiction of the Interstate Commerce Commission, claiming that such charges were subject to the supervision of the packers and stock yards administration, and therefore such charges could not be passed upon by the commission. They asked that the question of jurisdiction be disposed of before trying out the matter of unreasonableness of the rates assessed.

Report of the Examiner.

The examiner recommends that the Commission hold it has full jurisdiction over the charges as applied to shipments moving in interstate commerce.

He further recommends that the commission declare the Pittsburgh charge in violation of section 6 of the act, but that a further hearing be assigned for the purpose of determining what, if any, charge should be made at Pittsburgh; and that the charges at Buffalo were illegal because the Buffalo Stock Yards is a railroad operated stock yards and the charges there should not exceed \$.50 per car.

The examiner discussed the legal phases of the case at considerable length and in a masterful fashion. In dismissing the carriers' motion covering the matter of jurisdiction he cited the "Packer's" and Stock Yards' Act which, in section 406 (a) states, "Nothing in this Act shall affect the power or jurisdiction of the Interstate Commerce Commission, nor confer upon the secretary concurrent power or juris-

diction over any matter within the power or jurisdiction of such commission."

As a matter of information it may be explained that all live stock moving in interstate commerce must be fed at intervals not in excess of 28 hours, except that this may be extended to 36 hours upon written request of the owner.

Feeding Livestock in Transit.

In the closing days of the federal control of the railroads a rule covering the feeding of livestock under the so-called 28 hour law was promulgated by the Director General and made effective on all lines under federal control. As the result of the enactment of the "Cowen amendment" in 1920, certain changes were made so that the rule as now quite generally in effect is divided, first, between ordinary livestock and other than ordinary livestock; second, between livestock fed at railroad operated stock yards, and livestock fed at other than railroad operated stock yards; third, between stock fed at the specific request of the owner, and stock fed by reason of the 28 hour law.

For the purpose of this article we shall limit the discussion to "ordinary livestock," since this is the kind used by all packers.

If the owner directs the stock fed at some specified yards he will have to pay for the unloading and reloading in addition to the cost for feed and service. If the feeding is merely the result of the 28 hour law the carrier absorbs the cost of unloading and reloading, but charges the owner for the cost of feed plus the service charge.

What Charge Amounts To.

The service charge assessed at railroad operated yards is \$.50 per car for the first feed at \$.25 per 100 pounds of feed fed at

What Are Profits?

Are they the money you actually make on what you sell?

Or are they something you have figured out with a pencil on a piece of paper—otherwise "paper profits?"

Do you ever let your lead pencil and your fond hopes fool you? Check up and find out!

the same yards. If fed at other than railroad operated yards the service charge has been whatever that particular yard assessed. This ranged from \$1.00 per car to as much as \$3.00 per car.

Shippers objected to the payment of the high service charges, but the carriers stood upon their tariffs and thousands upon thousands of dollars have been collected by the carriers and paid to the various stock yard companies.

Packers who are not parties to the complaints already before the commission should take steps to prepare and file complaints covering their own shipments. The suggestion has been made that this be done by groups rather than by individual companies. This was done efficiently in the Eastern meat and livestock cases and could be done in this case.

TRADE GLEANINGS.

The plant of the Guitar Packing Company in Columbia, Mo., was recently destroyed by fire.

A new wholesale and retail meat market has been opened at 501 Garrison avenue, Ft. Smith, Ark., by Ed. Roberts.

McArthur Independent Packing Company, Wichita, Kans., has changed its name to the Dunn-Ostertag Packing Company, according to a recent announcement.

F. H. Davis has leased an abattoir at 2300 Market street, Hannibal, Mo., where he plans to slaughter and prepare much of the meat sold in his two retail meat markets in Hannibal.

The J. E. Burton Packing Company has been incorporated at Franklin and Fannin streets, Houston, Tex., with a capital stock of \$10,000 by J. E. Burton and his two sons, E. M. and Ottis Burton.

The plant of the City Market Packing Company in Hamilton, Ohio, was recently damaged slightly by fire. The flames were confined to a warehouse, and the production of the plant was not interfered with, it was said.

Latham & Sons Packing Company has been incorporated in Ottawa, Kans., with a capital stock of \$150,000 with the following officers: Mrs. G. O. Latham, president; Walter Latham, vice-president and manager; F. J. Miller, treasurer; Mrs. Stella Brändon, secretary. The first three officers, with Mrs. Walter Latham and Harry Lincoln, constitute the board of directors.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, Nov. 1 to Nov. 10, none.

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

SWENSON EVAPORATORS-

The Recognized Standard for Animal By-Product Liquors

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

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Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

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November 13, 1926.

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THE NATIONAL PROVISIONER

What They Say Of It!

The Packers' Convention Number of
THE NATIONAL PROVISIONER made a
bigger hit than ever this year.

Here are three comments, each from
a leader in his branch of the industry:

From a Packer Leader.

Chicago, November 4, 1926.

Editor THE NATIONAL PROVISIONER:

I have just read over the Convention
Number of THE NATIONAL PROVISIONER, and
I hasten to write you this note congratulating
you not only on its thoroughness, but the way the whole number is gotten up.

Sincerely yours,

PHILIP D. ARMOUR.

From a Broker Leader.

Chicago, November 4, 1926.

Editor THE NATIONAL PROVISIONER:

After reading a good part of your Convention
Number I desire to extend to you my congratulations. It is intensely interesting. It represents a lot of splendid, hard, intelligent work and your readers should all send you bouquets of appreciation for this outstanding publication.

Yours always,

JOHN W. HALL.

From an Equipment Leader.

Cincinnati, O., Nov. 5, 1926.

My dear Mr. Aldrich:
Hats Off to the Convention Provisioner!

The Convention Issue of THE NATIONAL PROVISIONER has made up to me what I missed by being unable to attend the 1926 convention of the Institute.

With the "Packing Center of the World" on the cover, 67 pages of convention information, and 48 pictures showing 155 attendants, this copy of THE NATIONAL PROVISIONER is a wonderful edition, one of great value to all interested in the meat industry.

The talks, explanations and advice of men of knowledge and experience are inspiring and worth while following, as they lead to success. Success, not only in worldly goods, but also in elevating the mind and keeping the meat industry on the high level it has attained in the world. No. 1 of the "Five Great Needs of the Industry" — better profits — the writer would also like to have for his firm. Expenses are continually increasing, so the profits ought to follow to keep even. The more money packers make, the more they have to spend for improvements such as the "Boss" machines, which help them to make still more.

I close with my usual verse:

Tra-ra-ra-ra-boom-de-aye!

The Provisioner brought O. K. Sessions and Convention news With their profit-earning cues. This took hustling and much time; Therefore, Paul, for us I rime: Aldrich packers want "All-rich," So does the "BOSS"—that's where we hitch,

To serve them with the best advice,

And their "helps" we advertise.

Wishing you continued success, and with kindest regards, I remain,

Your very truly,

CHAS G. SCHMIDT,
The Cincinnati Butchers Supply Company

Need for Waste Elimination

A new kind of a program of waste elimination was inaugurated five years ago by the U. S. Department of Commerce. The type of waste to be warred on was not a deliberate, conscious waste on the part of industry, but a waste that had developed out of

competitive practices not only within industries but between industries.

The program was directed at a waste that menaced American standards of living and America's high wage scale. These could be maintained only by eliminating as much waste as possible in cost of production and cost of distribution. Otherwise the product of countries of lower wage scales were bound to compete sharply with American production, not only in foreign but in the domestic markets as well.

It was an effort of such widespread application that only a government agency could foster it successfully. The department could not eliminate waste, but it could stimulate leaders of industry to interest themselves in waste elimination.

It has sought and distributed economic information, investigated economic and scientific problems, and pointed out the remedy for economic failure on the road to success.

Just recently the Secretary of Commerce reported on the progress of the program of waste elimination. Over 1,200 group conferences of leaders in business industry and labor have been held, since the program was inaugurated in 1921, and 343 committees of business men are at work in cooperation with the Department of Commerce, on various phases of waste elimination.

Great strides are reported in increased national efficiency along major lines of effort, but close examination of the report fails to disclose records of active participation by the packing industry in the work of waste elimination, despite the fact that this industry offers a fruitful field of effort.

The industry is proud of its much-vaunted advance in many ways, but there is still room for economies in fields within and directly touching the industry. Improvements in livestock marketing to avoid the gluts and lean times of livestock receipts are badly needed. This may not be a function of the packer, but he can lend his influence toward waste elimination in this effort.

Great improvement has been made in the elimination of waste in packinghouse operation, but in the field of distribution sharp competition has developed some exceedingly wasteful practices. They are expensive to the packer, but he should exert every effort to help in their elimination.

The Department of Commerce stands ready to help the packing industry as well as all other industries to eliminate waste. Packers individually and collectively can do much to help themselves if they will cooperate in this great national movement for waste elimination. It is hoped that the progress reports of the future will show the packing industry in the front rank in the national effort to eliminate waste in industry.

PRACTICAL POINTS FOR THE TRADE

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Why Frankfurts Get Slimy

An Eastern sausagemaker wants to know the best way to handle frankfurts. He has been having some trouble with them, and says:

Editor The National Provisioner:

Please tell us why frankfurts get slimy after two or three days. What is the remedy?

There are many reasons for this trouble.

In a large number of sausage factories it is not uncommon to visit the storage cooler and find low temperatures and an abundance of condensation. Both of these conditions will create slime.

Condensation covers the product with moisture. Or if it has been held in low temperatures and then exposed to variation in temperature, especially warmer, product begins to sweat, and in either case develops slime or mould.

Cooler Conditions Must Be Right.

Again, too much water can be used in the meat or too large a percentage of pork. In the latter case, smokehouse and cook room temperatures cause the fat to render and give the frankfurts a greasy exterior. Even if the franks are washed while hot, the grease will come to the surface during the chilling process. When the product is shipped in this condition, complaints are frequent on slimy franks.

A cooler temperature of 45 to 50 degs. is much preferable for sausage than a temperature of 36 to 38 degs. Sausage makers as a rule are very particular to provide suitable temperatures.

If the same precaution were used to have dry sausage coolers that is used for beef coolers, for instance, complaints of slime would be scarce, provided the manufacture is properly handled up to the point of storing the sausage in suitable quarters.

It would be interesting to know just what the inquirer means by his product becoming slimy after two or three days. Does the product remain in this sausage maker's factory for this length of time? Or are the complaints coming from the trade after the product has been out for two or three days.

Value of a Good Sausage Maker.

It should be borne in mind that a competent foreman, if the plant is large enough for help of this type, or an efficient sausage maker, is an asset in connection with the manufacture of sausage. It is greatly to the interest of the manufacturer to keep a good man satisfied by paying him a good salary, as a few dollars a week is nothing compared with complaints and claims resulting in losses on product.

Where a foreman is employed—or if not, the sausage maker himself—it is his duty to inspect all the raw meats used for sausage.

Beef may be received in one delivery that is dry corn-fed, and will absorb a good quantity of water without releasing it during the smoking process, while at another time the beef may be from grass cattle and contain lots of moisture. Such

trimmings will not absorb as much water in the chopping process.

Therefore, it requires careful attention, from the inspection of the meat to be used, all the way through to the finished product, especially the curing and chopping of the product, to say nothing of stuffing, smoking and cook house temperatures.

A report on "Mould and Discoloration in Sausage" and complete instructions for making high-grade frankfurts, 2c stamp for each, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Italian Style Hams

A Western packer wants some curing instructions. He says:

Editor The National Provisioner:

Kindly send me a copy of standard directions for curing sweet pickled meats.

Also, would like to have full directions for the production of Italian style ham.

Following is the method of preparing Italian hams:

Cut off and trim A. C. hams, except the foot, which is cut off just below dew claws, leaving the shank extra long.

The hams must be carefully selected, free from all bruises, 12@17 lbs., fat limit 1½ in. @ 1¾ in.

Hams are to be taken to the freezer and frozen for 21 days. This is to comply with regulations, as this product is eaten uncooked.

Preparing for Cure.—Hams are removed from the freezer and defrosted. Then the aitch bone is carefully removed at the joint, so as not to mutilate hams.

Cure:

Fine salt	576 lbs.
White pepper	6 lbs.

Black pepper 2 lbs.

Allspice 10 lbs.

Nutmeg 2 lbs.

Mustard seed ½ lb.

Coriander ½ lb.

Brown sugar 85 lbs.

White sugar 40 lbs.

Nitrate of soda 13 lbs.

All of these ingredients are to be thoroughly mixed, and rubbed on the hams carefully, particularly where the aitch bone has been removed, using 5 per cent of mixture to 100 lbs. of meat and put down. Then pack 300 to 350 lbs. to the tierce, first putting in tierce, one pail full (about 4 gal.) of fancy pickle.

Cure from 30 to 37 days in a temperature of 36° to 38°, depending on the average weight of the meat.

The hams are to be overhauled in 10 days by transferring from one tierce to another, and sprinkling each ham with 1 per cent of the dry curing mixture.

When the hams are cured they are taken from the tierces and put in a press, where they are held for 10 to 12 days. The press should be tightened twice daily.

When placing hams in the press always interlock them, i.e., placing shank to shank and butt to butt. The best results are obtained in this manner, as the hams will be firm when dried.

When thoroughly pressed, soak in water 70° to 75° for six to ten minutes; just long enough to soften the skin. Then wash vigorously with soft fibre brush, so they will not show salt when coming out of the steam house.

Stringing.—Use ordinary twine for stringing, but do not force it through the meat. Instead, make a double loop, and encircle it around the shank and tie a knot in it.

Steaming.—The hams are then placed in the steam house and allowed to remain there for a period of 48 hours. The temperature of the steam house should not be less than 130 degs. This is gradually raised to 140 degs., and kept at that temperature for two hours, when it is dropped to 120 degs. for eight hours. From 120 degs. temperature is gradually reduced to 110 degs. during the next 24 hours, and then gradually reduced so that when the hams are ready to come out of the steam house the temperature should be from 95 to 105 degs. In order to insure firmness, the hams should hang outside of the steam house to cool off for from 4 to 8 hours.

Further Processing.

After this the hams are rubbed on the meat side with black and white pepper, about equal parts. This should be done very carefully, so as not to get any of the pepper on the skin. The hams should be held in a temperature of from 70 to 75 degs., humidity 65-75, for a period of 30 days for domestic, and 20 to 25 days for export shipment.

Do you use this page to get your questions answered?

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

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November 13, 1926.

Tankage Yields

A small packer wants to make the best tankage he can out of his product and asks how to make a tankage that will bring the best price. He says:

Editor The National Provisioner:

We make tankage and we know, of course, that its sale price is based on the unit of ammonia in the tankage. What packinghouse products make the highest grade tankage? How can we be certain to offer a high grade tankage for sale?

If you can help us on any of these points we will appreciate it.

Packinghouse tankage is made from inedible offal coming from all meat animals. It is usually mixed with what is known as "stick" (concentrated tank water) as well as with blood, to bring up the percentage of ammonia in the finished product.

High grade tankage runs 10 to 12 per cent ammonia and low grade from 6 to 8 per cent.

Ordinary tankage without stick or blood will analyze approximately, 7½ to 8 per cent ammonia.

Stick will analyze 14 to 14½.

Blood will analyze 16 to 17.

Hog hair 15.

Horns and hoofs 18.

Bone tankage alone (cooked bones) 2½ to 5.

Paunch contents will analyze less than 2.

It will be noted that paunch contents contain very little ammonia so that all paunches and entrails should be emptied before being tanked.

In order to get a high grade tankage, it is necessary to mix the different products in the proper proportions. At some small plants neither the stick water nor the blood is being saved. In such cases it is difficult to make a high-grade tankage.

Beef Tripe in Brine

A Southern packer complains of poor results with beef tripe. He says:

Editor The National Provisioner:

We have had some trouble with beef tripe put up in brine in barrels. We put this down in brine, keep it in our cooler a few days and then send it out to the trade.

It seems to turn sour within a week, as it is not kept under refrigeration after it reaches the dealer.

How long should it take to cure, and what degree strength of brine is necessary to use to make it hold up in the ordinary temperature?

The inquirer is receiving complaints on tripe shipped in brine, because it is sour. He states that the tripe is kept in the cooler a few days and then sent out to the trade.

Every package of tripe should be inspected before it is sent out to the trade, and after it has been in the cooler two or three days to be certain there are no leaks. If there is a leak a certain proportion of the product is likely to be out of the brine and show unsatisfactory results.

Particular attention should be paid to the chilling of the tripe after cooking.

If tripe is thoroughly chilled and the packages are carefully filled and re-brined before shipment is made, it is believed that the trouble complained of could be avoided.

It might also be well to try shipping this tripe in vinegar pickle, diluting the vinegar to 50 degs. A brine of this same strength is sufficient to cure the product.

Inside Stuff!

What's going on in the plant told by the men themselves

Letters of a Plant Boy to His Pal

IV—The Books They Read.

(This is the fourth of a series of letters written by an employee in an up-to-date packing plant to his friend in another city.)

Packingtown, Oct. 30.

Dear Grover:

That was quite a high-brow letter I got from you the other day. I am sure much obliged to you for the advice you give me, and I really do appreciate the interest you have taken in me since I left K. C.

It does do a young fellow a lot of good if he can talk to an old-timer like you once in a while, and get a lot of stuff off his chest.

Well I'm getting to be a real industrial engineer now. They don't like the word "efficiency" around here. Mister Cheatwood says the term efficiency got a kind of a bad name, and really don't mean anything so far as our kind of work is concerned.

You was asking me about what kind of books did mister Cheatwood have on his desk, and I am kind of sorry now that I made those wise cracks about him being a book butcher. You know, I don't think we could run our job if we didn't have some of these books.

The Books They Read.

The one that we use the most is a Packers' Encyclopedia. You know that blue book, with those funny pictures in about the hog kill and that kind of stuff, that used to be in the library at K. C.

Well, Mr. Cheatwood has one of these—only it aint in a blue cover. He said he used it so much during the last two years that it all came apart and he had to rebind it, and he has had it fixed up so that it looks like a Bible—you know, soft and oozy, so you can roll it up or lay it down flat.

Then he has another book which is in a kind of a loose leaf binder, and he has got some stiff sheets in there with some tabs on. This book is about the size of the pages in THE NATIONAL PROVISIONER.

He cuts the articles out of THE NATIONAL PROVISIONER that tell about different kinds of things in a packing-house. For instance, the other day he told me to cut out an article about how they make neatsfoot oil, and I had to stick that in the book in front of the tab marked "oils."

Learns a Lot From It.

You know, Grover, I was awfully surprised when I read about that neatsfoot oil. Then there was a lot of other stuff

in there too about different kind of oil that he had cut out of THE NATIONAL PROVISIONER. Anyhow, there is a lot of stuff that I can learn from these books.

There is Marks' "Mechanical Engineering," and this has got all kinds of stuff in it about refrigeration and steam and power and electricity. And there is a lot of things that Mr. Cheatwood says is formulas, and that makes me think that I ought to either go to night school or else take up one of these correspondence school courses on arithmetic, so I can understand what some of these formulas mean.

Another book that made a big hit with me—maybe cause I have worked mostly in the office before this—was "Management's Handbook" and its got all kinds of stuff in there. About the first thing that Mr. Cheatwood gave me to read was a section in this Management's Handbook that told about piece-work plans.

Piece Work Plans.

Gee, I didn't know there was so many different kinds of plans. And I got a pretty good line on the kind that Armour's is using, and the one that Swift's have got, and the one that you guys is using down at K. C.

Mr. Cheatwood is going to give me a list of books that I can get from the public library, and when I get it I'm going to send you a copy of it. He says it is a reading course on scientific management.

He says that I won't find much in there about packinghouses—not because they don't have scientific management in packing houses, but because packinghouses have not been publishing so far what they have been doing.

Well, I got to go down stairs now, and I will have to close this, but will write you again real soon.

Your friend,

Joe Walsh.

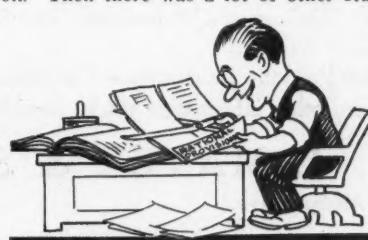
(In his next letter Joe tells of his first experience with a "slip stick," and what happened.)

LIVE POULTRY INSPECTION.

Agreements establishing a live poultry inspection service in New York City have been signed by the New York Live Poultry Commission Merchants Association, the Greater New York Live Poultry Chamber of Commerce, and the United States Department of Agriculture, it was announced recently. The service goes into effect November 15.

Inspectors are to be licensed by the Department of Agriculture, the poultry to be inspected for condition, and later for class, grade, and quality. Inspection certificates under the agreement are to be joint certificates of the Department of Agriculture and the two cooperating organizations.

Inspection fees are to be fixed by the Secretary of Agriculture, and the inspection work conducted in line with the Sanitary Code of the New York City Board of Health, as well as with the laws and regulations of the States of New York and New Jersey. The agreement is to run until June 30, 1927, unless terminated at an earlier date by mutual consent. It may be renewed, however, at expiration.



November 13, 1926.

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EUROPEAN PROVISION CABLES.

The market at Hamburg shows little recovery from last week, says E. C. Squire, American Trade Commissioner, in his weekly European provision cable summary to the U. S. Department of Commerce.

The receipts of lard increased somewhat, being 1,600 metric tons as compared with 1,000 for the previous week. The number of hogs is larger, 76,000 at a top Berlin price of 17.95 cents per pound, compared with 69,000 at 21.63 cents per pound last year.

The Rotterdam market decidedly weaker, while the Liverpool market remains steady.

Pigs bought alive and dressed in Ireland for bacon curing for the week were 24,000, compared with 21,000 in 1925.

The estimated Danish slaughter of hogs is 65,000 for the week ended November 6, 1926.

Hamburg.

STOCKS.	DEMAND.	PRICES.
Refined lard	Med.	Poor @14.74
Fat backs	Lt.	Poor *
Frozen livers	Med.	Avg. @ 6.36
Extra oleo oil	Lt.	Poor @11.80
Extra oleo stock	Lt.	Poor @11.80

Rotterdam.

Ex. Neutral lard	None	Poor *
Extra oleo oil	Med.	Poor 11.83 @11.65
Prime oleo oil	Med.	Poor 11.80 @10.92
Extra oleo stock	Med.	Poor @11.28
Fat backs	Med.	Poor *
Refined lard	Lt.	Poor @14.74
Extra premier jus	Med.	Poor *

Antwerp.

(No report.)

Liverpool.

Hams, AC, light.....	Med.	Avg. 27.56 @27.99
Hams, AC, heavy.....	Med.	Avg. 27.12 @27.56
Hams, long cut	Lt.	Good 31.25 @32.55
Picnics	Lt.	Avg. 16.49 @17.79
Shoulders	Lt.	Avg. 18.20 @18.50
Cumberland, light Lt.	Lt.	Avg. 23.20 @23.65
Cumberlands, heavy Lt.	Lt.	Avg. 23.20 @23.65
American Wiltshires Lt.	Lt.	Avg. 21.70 @22.18
Clear bellies	Lt.	Avg. 24.74 @25.17
Ref. lard in boxes, Hvy.	Hvy.	Poor @14.54

*Not quoted.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Nov. 6, 1926, with comparisons:

Western dressed meats:	Week ending Nov. 6.	Prev. week.	Cor. week.
Steers, carcasses	2,927	3,022	1,999
Cows, carcasses	2,033	2,088	2,508
Bulls, carcasses	12	11	38
Veals, carcasses	1,485	1,363	1,729
Lambs, carcasses	15,578	18,801	13,157
Mutton, carcasses	458	411	649
Pork, lbs.	402,112	418,273	283,641

Local slaughters:

Cattle	2,883	2,496	2,700
Calves	1,806	1,975	2,066
Hogs	10,017	9,777	13,358
Sheep	6,029	7,424	8,132

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

New Low Levels—Lard and Meats Decline—Liquidation General—Domestic and Export Trade Still Quiet—Hog Weights Lighter.

The tendency of the pork product market has been steadily downward with low levels for the decline made this week, under the pressure of further persistent liquidation in lard and disappointing demand for meats. The pressure has been most conspicuous in the lard market, largely the result of the action of the cottonseed oil market, which has also declined to new low levels on the government estimate of the cotton crop and the expectation of a big oil production, and also of a large increase in the available supply of oil compared with last year on account of the much smaller refining loss.

A study of the disappearance figures shows that last year there was an enormous increase in the distribution of cottonseed oil for domestic account at the then relative difference in oil prices compared with lard. And with the action of the oil markets this year the situation is suggestive of very material competition possibly much exceeding that of last year.

Must Overcome Lard Loss.

Under the conditions, the effect on the prices for lard and the prices for meats are being most carefully considered. For the packers to get out with any degree of profit, there must be an increase in the returns on meat products sufficient to offset the loss in lard. As the percentage of lard is only about 16½ per cent of the total live weight there is naturally a chance for a moderate increase in meat products prices to offset the loss in lard.

The domestic distribution as reflected in the shipment is fairly good. Compared with last year the shipments of cut meats are showing quite an increase from western packing points and this is encouraging confidence that there will be an increase in the domestic demand at the lower prices which will make up for the position of lard.

The export movement is disappointingly light and is showing but little promise of immediate improvement notwithstanding the lower range of values. The year's total for ten months is so much behind last year on meats that there is very little chance of equaling last year's showing. The decrease in hams and shoulders for the ten months has been 62,000,000 lbs. and the decrease in bacon 26,000,000 lbs. On the other hand there has been an increase of 2,000,000 lbs. in pickled pork and an increase of 18,000,000 lbs. in the lard exports.

The comparative figures for ten months follow:

	This year.	Last year.
Hams and shoulders, lbs.	159,952,000	222,850,000
Bacon, lbs.	145,489,000	171,880,000
Lard, lbs.	596,537,000	578,413,000
Pickled pork, lbs.	24,597,000	22,738,000

The report of the U. S. Bureau of Agricultural Economics on the meat production for the month of August and for the eight months ended with August shows quite interesting totals. The average live weights of cattle for the period were 967.03 lbs. against 962.98 last year and hogs 243.54 against 227.30. The average dressed weight of live hogs was 187.18 against 172.64.

The total product produced in pounds for the eight months compared with the 3 year average follows:

	3 year avg.	1923.	1926.
Beef	30,568,000,000	31,457,000,000	33,188,000,000
Veal	3,158,000,000	3,473,000,000	3,437,000,000
Pork	56,676,000,000	49,170,000,000	50,251,000,000
Mutton ..	3,038,000,000	3,111,000,000	3,263,000,000
Total	93,410,000,000	87,211,000,000	90,189,000,000

The total slaughter of cattle for the 8 months was 6,379,556 against 6,132,774 last year and hogs 27,040,024 against 28,951,453. The increase in average dressed weight of hogs of nearly 15 pounds resulted in a gain in the total product of 180,000,000 lbs., notwithstanding the decrease in total killed of 1,911,000 hogs.

Hog Movement Increasing.

The movement of hogs has been increasing the past week, although previously there was some decrease shown. The action of hog prices has been adverse and the decline in hogs has been almost as pronounced as the decline in corn. On

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending Nov. 6, 1926, with comparisons, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.		Jan. 1, 1926*	
	Week ending	to	
Nov. 6, 1926.	Nov. 7, 1926.	Oct. 30, 1926.	Nov. 6, 1926.
		1925.	1926.
M lbs.	M lbs.	M lbs.	M lbs.
Total	1,366	2,084	1,701
To Belgium		22	1,358
United Kingdom	1,100	1,868	1,588
Other Europe			2,093
Cuba	63	167	38
Other countries	117	37	81
			9,322
Bacon, Including Cumberland.			
Total	3,014	4,500	2,447
To Germany	470		11,282
United Kingdom	1,776	2,831	2,085
Other Europe	748	590	26,310
Cuba			15,251
Other Countries	20	70	362
			5,795
Lard.			
Total	9,483	9,143	6,696
To Germany	3,967	1,088	196
Netherlands	258	60	878
United Kingdom	2,486	4,184	2,411
Other Europe	655	1,596	553
Cuba	1,172	939	1,616
Other Countries	915	1,276	1,042
			67,518
			81,927
Pickled Pork.			
Total	452	421	408
To United Kingdom	5	38	55
Other Europe	40	38	175
Canada	391	261	388
Other Countries	16	87	55
			12,781
TOTAL EXPORTS BY PORTS.			
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Total	1,366	3,014	9,483
Boston			452
Detroit	607	634	585
Port Huron	614	233	350
Key West	63	...	807
New Orleans	9	...	1,060
New York	3	2,127	6,487
Philadelphia		134	40

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
United Kingdom (total)	1,186	1,776	
Liverpool	396	1,407	
London	104	259	
Manchester	21	...	
Glasgow	87	3	
Other United Kingdom	578	107	

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Germany (total)	1,186	1,776	
Hamburg	396	1,407	
Other Germany	168	168	

* Corrected to September 30.

the basis, however, of the average live hog price the feeding returns on hogs have continued excellent. With cash corn around 70c and hogs over \$12 there is nothing in the spread to cause particular uneasiness for the feeder.

The question of the winter movement of hogs is being discussed from the different angles as indicated by the report of possible movement. The conditions are such that some are confident of a considerable increase in the movement of hogs and that this will mean a larger outturn of product, but that this product will be taken care of by the natural increase in domestic requirements stimulated by the decline in price.

The stocks of meats as shown on the first of the month were less than last year at the leading points and the price of meats was lower than last year while the price of hogs was higher than last year. Lard is nearly 2½c under last year and the returns on the basis of the packing results taking the price of hogs and taking the price of products are not very satisfactory. The losses on inventory have been material and unless there is a distinct improvement in price of product or a further decline in the price of hogs the outlook is not satisfactory.

Business Conditions Encouraging.

Business conditions are certainly encouraging for maintained increased domestic distribution. The employment reports, the car loadings and railroad earnings are all indicative of maintained or increased domestic use while even a moderate falling off in exports might not have a serious effect. Many believe however, that there will be a gain in the export movement particularly of meats with any movement looking toward a settlement of the British coal strike.

PORK.—The market continued quiet and steady with mess New York \$37; family, \$40@42; fat backs, \$30@32. At Chicago mess pork quotable at \$32.

LARD.—Demand was limited both domestic and export, and the market was weak with prime western New York quoted at 12.90@13c; middle western, 12.70@12.80c; city, 12½c; refined Continent, 14½c; South America, 15½c, Brazil kegs, 16½c; and compound 10½@10½c.

At Chicago regular lard in round lots was quoted at 5c over November, loose lard at November price and leaf lard 97½c over November.

BEEF.—The market was steady but dull with mess New York \$18@20; packet, \$18@20; family, \$21@22; extra India mess, \$33@34; No. 1 canned corn beef, \$3; No. 2, \$8.25; 6 lbs., \$18.50 and pickled tongues \$55@60 nominal.

SEE PAGE 48 FOR LATER MARKETS.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Nov. 10, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 33@34c; green hams, 8-10 lbs., 25@26c; 10-12 lbs., 25c; 12-14 lbs., 25c; green picnics, 4-6 lbs., 20c; 6-8 lbs., 19c; green clear bellies, 6-8 lbs., 28c; 8-10 lbs., 28c; 10-12 lbs., 27c; 12-14 lbs., 26c; S. P. clear bellies, 6-8 lbs., 21c; 8-10 lbs., 22c; 10-12 lbs., 21c; 12-14 lbs., 20c; S. P. hams, 8-10 lbs., 27c; 10-12 lbs., 25c; 12-14 lbs., 24c; 18-20 lbs., 25c; city dressed hogs, 21½c; city steam lard, 12½c; compound, 10½@34c.



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MORE CANADIAN BEEF TO U. S.

Canada exported over 75 per cent more fresh beef to the United States during the first nine months of 1926 than during the corresponding period of 1925, the amount being 10,209,000 lbs., valued at \$1,292,588, as compared with 5,827,300 lbs., valued at \$686,369, last year.

Even more striking was the increase of more than 1,200 per cent in shipments of pickled beef in barrels, the exports for the 1926 period having been 534,800 lbs., valued at \$70,546, against only 41,000 lbs., valued at \$6,374, for the 1925 period.

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending Nov. 6, 1926, amounted to 3,550 metric tons, according to a cable to the U. S. Department of Commerce. Of this amount, 3,530 metric tons went to England.

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for August, 1926, are compiled by the U. S. Bureau of Agricultural Economics, and announced as follows, with comparisons:

	CATTLE, CALVES, BEEF AND VEAL.				
	August 3-year-average ¹ . 1925.	1926.	3-year-average ¹ .	January-August 1925.	1926.
Inspected slaughter:					
Cattle	805,880	811,144	811,225	5,919,890	6,132,774
Calves	405,298	438,772	379,311	3,295,763	3,600,580
Carcasses condemned:					
Cattle	5,784	6,793	6,094	50,698	57,227
Calves	696	725	487	8,401	7,742
Average live weight:					
Cattle, lbs.	941.27	938.88	959.43	959.75	962.98
Calves, lbs.	196.73	197.02	194.66	166.39	168.52
Average dressed weight:					
Cattle, lbs.	504.40	492.23	520.32	521.40	518.50
Calves, lbs.	110.05	110.83	112.81	96.31	96.98
Total dressed weight (carcass, not including condemned):					
Beef, lbs.	403,463,319	395,925,693	418,925,762	3,056,877,985	3,145,712,503
Veal, lbs.	44,543,083	48,548,749	42,735,135	315,828,015	347,337,255
Storage:					
Beginning of month—					
Fresh beef, lbs.	26,839,000	26,970,000	23,508,000	64,084,000	74,106,000
Cured beef, lbs.	21,621,000	22,704,000	22,539,000	24,926,000	27,503,000
Butts, Boston style:					
Fresh beef, lbs.	25,546,000	22,879,000	21,311,000	55,239,000	62,702,000
Cured beef, lbs.	21,174,000	22,335,000	20,386,000	24,400,000	26,683,000
Exports ² :					
Fresh beef and veal, lbs.	304,105	339,240	190,755	2,233,067	2,519,656
Cured beef, lbs.	1,912,544	1,912,700	1,783,182	14,240,058	14,202,156
Canned beef, lbs.	131,005	135,612	190,371	1,299,215	1,486,391
Olive oil and stearin, lbs.	9,570,080	8,112,548	7,272,278	72,578,724	73,195,120
Tallow, lbs.	3,217,188	1,309,404	1,253,967	10,604,846	12,654,578
Imports:					
Fresh beef and veal, lbs.	1,420,741	962,582	2,086,631	11,293,566	8,847,468
Receipts, cattle and calves ⁴ :	2,130,957	2,244,614	1,906,620	14,283,089	14,782,061
Stocker and feeder shipments ⁴ :	382,276	360,029	232,195	1,931,586	1,856,581
Cattle on farms Jan. 1:	62,150,000	59,829,000			
Price per 100 pounds:					
Cattle, average cost for slaughter..	\$ 7.01	\$ 6.94	\$ 7.26	\$ 7.31	2 \$ 7.47
Calves, average cost for slaughter..	7.86	8.63	10.37	8.50	2 10.08
At Chicago—					
Cattle, good steers..	10.92	12.10	9.71	10.51	2 11.16
Veal calves..	10.52	11.94	12.46	9.59	2 10.04
At eastern markets—					
Beef carcasses, good grade..	17.38	18.20	15.31	15.81	2 16.13
Veal carcasses, good grade..	17.67	18.05	20.54	17.21	2 17.40
HOGS, PORK AND PORK PRODUCTS.					
Inspected slaughter, hogs..	3,026,357	2,452,825	2,833,615	32,925,571	28,951,453
Carcasses condemned..	13,994	10,919	13,470	132,394	112,189
Average live weight, lbs..	240.43	245.78	258.98	227.65	223.30
Total dressed weight (carcass, not including condemned), lbs..	182.70	187.20	190.98	173.67	172.64
Lard, per 100 pounds live weight, lbs..	549,198,277	457,344,575	563,718,784	5,067,663,320	4,917,019,708
Lard, 15.94	14.14	16.08	16.64	15.44	16.53
Storage:					
Beginning of month—					
Fresh pork, lbs.	163,662,000	131,935,000	133,104,000	179,976,000	182,733,000
Cured pork, lbs.	618,431,000	537,601,000	509,569,000	629,444,000	578,750,000
Lard, lbs.	146,392,000	145,924,000	153,572,000	104,830,000	132,187,000
End of month—					
Fresh pork, lbs.	121,216,000	93,078,000	119,994,000	181,441,000	178,183,000
Cured pork, lbs.	561,758,000	490,711,000	503,092,000	633,125,000	575,620,000
Lard, lbs.	118,420,000	114,724,000	151,238,000	112,996,000	138,885,000
Exports ⁴ :					
Fresh pork, lbs.	2,390,201	1,053,102	373,328	22,282,615	14,219,986
Cured pork, lbs.	54,330,566	34,256,665	31,470,982	466,394,021	349,570,950
Canned pork, lbs.	224,882	331,174	624,068	2,323,114	3,075,128
Sausage, lbs.	880,610	787,126	596,901	8,235,495	8,663,152
Lard, lbs.	70,134,791	47,585,329	55,475,174	638,713,897	485,119,050
Imports: Fresh pork, lbs..	528,620	1,022,642	613,929	2,507,159	5,345,045
Receipts of hogs ⁴ :	3,158,108	2,549,113	2,804,338	33,980,085	29,574,635
Stocker and feeder shipments ⁴ :	39,093	29,818	51,231	381,725	315,704
Hogs on farms January 1..	55,769,000	51,223,000			
Price per 100 pounds:					
Average cost for slaughter..	\$10.08	\$12.98	\$11.83	\$ 9.13	2 \$12.18
At Chicago—					
Live hogs, medium weight..	10.47	13.23	12.99	9.37	2 12.43
At eastern markets—					
Fresh pork joints, 10-15 lbs..	22.18	26.06	24.26	18.16	2 22.39
Shoulders, 10-15 lbs..	15.48	19.46	19.87	13.25	2 16.99
Shoulders, 6 lbs..	13.30	17.03	17.14	11.75	2 15.33
Butts, Boston style..	18.07	23.61	25.10	15.64	2 20.46
Bacon, breakfast..	26.23	31.61	32.79	24.07	2 27.72
Hams, smoked, 10-12 lbs..	24.72	27.52	34.12	22.48	2 24.06
Lard, tierces..	15.65	19.00	16.21	14.36	2 17.85
SHEEP, LAMB AND MUTTON.					
Inspected slaughter, sheep and lambs..	1,010,813	1,030,751	1,003,251	7,761,226	7,972,074
Carcasses condemned..	1,311	1,365	1,316	7,947	7,931
Average live weight, lbs..	77.05	78.00	76.75	81.07	81.72
Total dressed weight (carcass, not including condemned), lbs..	37,033	37.76	36.87	38.75	39.12
37,601,129	38,869,615	40,250,643	300,865,187	311,104,580	326,088,087
Storage, fresh lamb and mutton:					
Beginning of month, lbs..	2,119,000	1,349,000	1,813,000	3,088,000	2,058,000
End of month, lbs..	1,785,000	1,339,000	1,929,000	2,896,000	1,857,000
Exports: fresh lamb and mutton ⁴ , lbs..	234,169	235,604	135,474	1,377,558	1,248,886
Imports: fresh lamb and mutton ⁴ , lbs..	155,229	54,276	126,803	2,081,237	50,671
Receipts of sheep ⁴ :	1,956,504	2,004,185	2,277,230	12,636,586	12,954,846
Stocker and feeder shipments ⁴ :	401,856	420,984	566,765	1,390,222	1,389,050
Sheep on farms January 1..	30,390,000	40,748,000			
Price per 100 pounds:					
Average cost for slaughter..	\$12.23	\$13.41	\$12.79	\$13.15	2 \$14.34
At Chicago—					
Lambs, 84 lbs. down, medium-prime..	13.15	14.47	13.56	14.33	2 15.21
Sheep, medium-choice..	6.65	6.83	6.50	7.76	2 8.31
At eastern markets—					
Lamb carcasses, good grade..	25.08	26.15	27.36	25.71	2 26.00
Mutton, good grade..	16.38	14.82	14.21	16.21	2 15.88

¹ 1923, 1924, and 1925.

² Average, not total.

³ Including reexports.

⁴ Public stockyards.

November 13, 1926.

THE NATIONAL PROVISIONER

33

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market has been easier with sales reported of outside stuff equal to extra New York at 7½c delivered—a decline of ½c from recent levels—while reports of sales of extra at that price have been current and there have been unconfirmed reports of business at 7¾c. Offerings have been fairly liberal, while buyers continued interested only at concessions and then for moderate quantities, apparently emphasizing their bearish attitude.

Weakness in cotton oil is having considerable bearing on tallow while other competitive articles are steady to heavy in tone. Sentiment as a whole is inclined to look for still lower tallow levels, mainly from the standpoint of possibilities of huge cotton oil production this season, and expectations that cotton oil ultimately must go to the soap kettle level.

At New York special quoted at 7½@7¾c; extra, 7½c asked; and edible at 8¾@8½c.

At Chicago the market was easy with demand slow with edible quoted 8@8½c; fancy, 8c; prime packer, 7¾c; No. 1, 7¾@7½c; and No. 2, 5½@6c.

There was no tallow auction in London this week, while at Liverpool Australian tallow was unchanged with fine quoted at 43s 3d and good mixed at 41s 9d.

STEARINE—The market was inactive and difficult to quote, with rumors of sales at New York at 9¾c, and intimations that that price might be shaded on firm bids, although prices were quoted at 10c asked.

At Chicago the market was quiet and barely steady with oleo quoted at 10c.

OLEO OIL—Demand was again low, both domestic and export, and the market was easy, with New York extra quoted at 11c; medium at 10c and lower grades at 9½c nominal.

At Chicago extra was quoted at 10½c.

SEE PAGE 43 FOR LATER MARKETS.

LARD OIL—An easier tone featured the market, particularly in the lower grades while the better grades were steady with edible New York quoted at 16¾c; extra winter, 13¾c; extra, 12¾c; extra No. 1, 11c; with No. 1 at 10¾c and No. 2 at 10½c.

NEATSFOOT OIL—The market was weaker with demand small and with heaviness in raw material, with pure quoted at 13¾c; extra at 11c; No. 1 at 10¾c; and cold test at 16¾c.

GREASES—A continued limited demand featured this market and the undertone remained easy with heaviness in tallow and with a disposition on the part of soap makers to hold off pending developments. Generally buyers and sellers were apart in their ideas and the general situation was against the market.

At New York yellow and choice house was quoted at 6½c; A white, 6½c; B white, 6½c; and choice white at 9½@9¾c.

At Chicago the market was inactive with choice white quoted at 9c; A white, 9½c; B white, 7¾c; yellow, 6½c@6¾c; and brown, 5½@5¾c.

Packinghouse By-Products

Chicago, Nov. 11, 1926.

Blood.

Prices remained at the season's best level, with supplies smaller than for many months. There was a fair volume of business at \$4.25@4.35, with some producers asking \$4.50 for steam dried.

Unit ammonia.

Ground	\$4.35@4.50
Crushed and unground	4.15@4.25

Digester Hog Tankage Materials.

Keen competition early this week kept the price range at last week's high level, but a goodly quantity of resale lots appeared on the market and rates declined around 15@25c per unit later on. Another bearish factor was sharp hog price decline, and relatively low cost of grain feeds. Some producers were willing to sell January, February and March productions, but their price ideas were around 50c per unit higher than buyers would even consider.

Unit ammonia.

Ground, 6 to 12% ammonia	\$4.35@4.50
Unground, 11 to 13% ammonia	4.00@4.15
Unground, 6 to 10% ammonia	4.50@4.80
Liquid stick, 8 to 12% ammonia	3.50@3.75

Fertilizer Materials.

The volume of business was so small that the following quotations were really nominal. Just what the real trading basis will be so far as the Spring trade is concerned, no one will even venture an opinion.

Unit ammonia.

High grade, ground, 10-11% ammonia	\$3.00@3.15
Lower grade, ground, 6-8% ammonia	2.80@2.90
Medium, high grade, unground	3.00@3.00
Lower grade and renderers, unground	2.50@2.60
Bone tankage, unground	2.75@2.80
Hoof meal	3.00@3.25
Grinding hoofs per ton	36.00@39.00

Bone Meals.

Sellers and buyers continued anywhere from \$2.00@5.00 per ton apart in their views.

Per Ton.

Raw Bone meal	\$32.00@46.00
Steam, ground	27.00@36.00
Steam, unground	25.00@30.00

Cracklings.

All price changes tended upward, with offerings being absorbed as fast as they appeared.

Per Ton.

Pork, according to grease and quality	\$80.00@85.00
Beef, according to grease and quality	55.00@75.00

Horns, Bones and Hoofs.

The prices asked by sellers were so much higher than buyers would entertain that business was practically at a standstill.

Per Ton.

Horns	\$75.00@200.00
Round shin bones	45.00@48.00
Flat shin bones	42.00@45.00
Thigh, blade and buttock bones	40.00@45.00
Hoofs	36.00@88.00

(NOTE—Foregoing prices are for mixed carloads or unassorted materials indicated above.)

Gelatine and Glue Stocks.

With buyers bidding \$1.00@2.00 per ton under the prices asked by sellers, trades were few and far between.

Kip and calf stock	\$80.00@85.50
Rejected manufacturing bones	40.00@42.00
Horn pits	38.00@37.00
Cattle jaws, skulls and knuckles	37.00@38.00
Sinew, plazies and hide trimmings	24.00@25.00

Animal Hair.

All price changes tended downward, with buyers in the ascendency by reason

of curtailed outlet through both domestic and export channels and the marked increase in current and future receipts of hogs. This situation applies especially to processed gray and black dyed. Crude summer in limited demand at 2½c per lb. delivered, but winter was wanted at around 4½@5½c, according to quantity and quality.

Coll and field dried	2%@5½
Processed grey	6@9½
Black dyed	8@10½
Cattle switches, each	3%@5½

Pig Skins.

A special outlet for No. 1 tanner grades boosted the price to 8c per lb., although the tanner buyers still had ideas around 7c, while unassorted edible grades sold largely around 4½c.

Tanner grades	7@8
Edible grades, unassorted	4½@5

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 10.—Ground tankage sold at \$4.00 and 10c basis f.o.b. New York for prompt shipment and sellers are now holding small balance available for November shipment at \$4.25 and 10c.

Ground dried blood is freely offered, with but little buying interest except at lower prices than are being asked by sellers. South American blood is held at \$3.75 to \$3.85 c.i.f. U. S. Ports and recent sales were made at \$3.75 for Nov.-Dec. shipment.

South American ground tankage sold at \$4.30 and 10c c.i.f. and sellers are now quoting \$4.40 to \$4.50 and 10c c.o.f. U. S. ports.

The importers increased the price of nitrate of soda last week another \$1.00 per ton for all deliveries on account of the high freight rates, and talk of making a further advance in price unless the freight situation changes in the near future.

Trading is still rather limited in all fertilizer materials just at present.

GERMAN RENDERERS COMBINE.

According to press notices, a common sales office for five big edible fat plants has been founded in Western Germany, says William E. Nash, Assistant Trade Commissioner, Berlin, Germany, in a report to the U. S. Department of Commerce. Its main purpose is to be the saving of freight charges.

Temporarily it is planned to have the contract run up to July 31, 1931, with three months notice of withdrawal and option for three years prolongation. Prices, which six months ago are said to have been lowered two per cent, are now to remain stable, it is said.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

*Better Products—
Big Saving of Time and Labor—
No Press Required—*

In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

Write us today regarding your Requirements

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5323 So. Western Boulevard, Chicago, Ill.

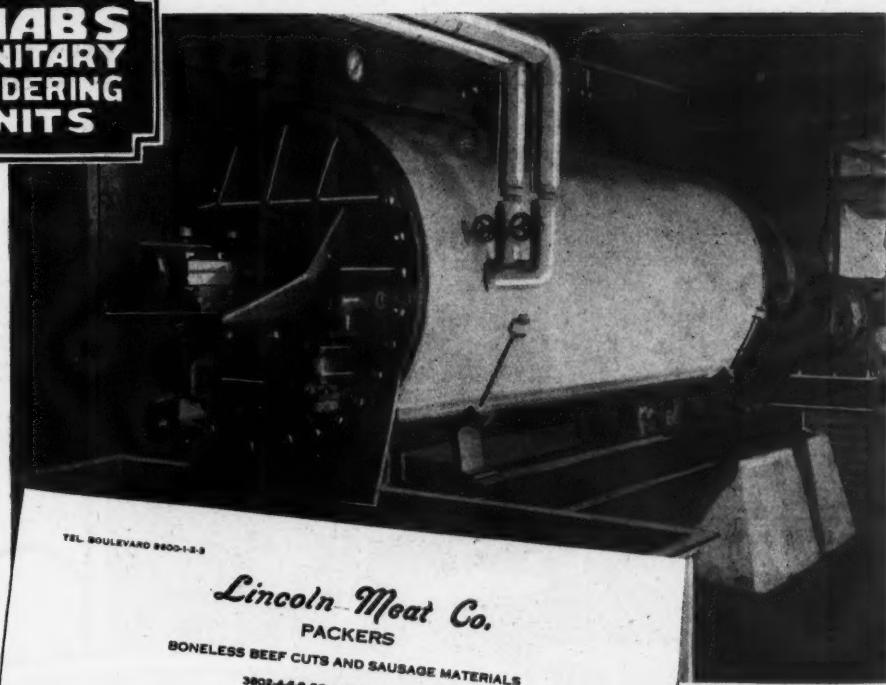
Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.



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*Lincoln Meat Co.
PACKERS*

BONELESS BEEF CUTS AND SAUSAGE MATERIALS

3802-4-6-8 SO. HALSTED STREET

CHICAGO, ILL.

October 30, 1926.

The Allbright-Nell Co.,
5323 S. Western Blvd.,
Chicago, Illinois.

Gentlemen:

LAABS COOKERS

In compliance with your inquiry, we are glad
to be able to tell you that we will be very pleased in-
deed to have you refer prospective customers of Laabs
equipment to us, and in case they would like to inspect
our installation, we will be very pleased to show it to
them.

We certainly are entirely satisfied with the
results that we are obtaining by the use of this equip-
ment, and our careful check-up of cost of operating and
finishing from our finished products are extremely grati-
fying.

The remarkable results which you claimed for
this equipment were hard for us to believe before we in-
stalled the equipment. The actual results which we have
been getting even exceed your original statements.

From a mechanical standpoint, our engineer
reports that the cookers, press, and in fact entire
equipment are of the "best design and construction of
any equipment in our plant, and that the cost of upkeep
should be very low. You will appreciate that this is
also very gratifying to us.

It sure has eliminated obnoxious odors and
is completely sanitary in every respect.

Yours very truly,
LINCOLN MEAT COMPANY.

By *Samuel Chapman*

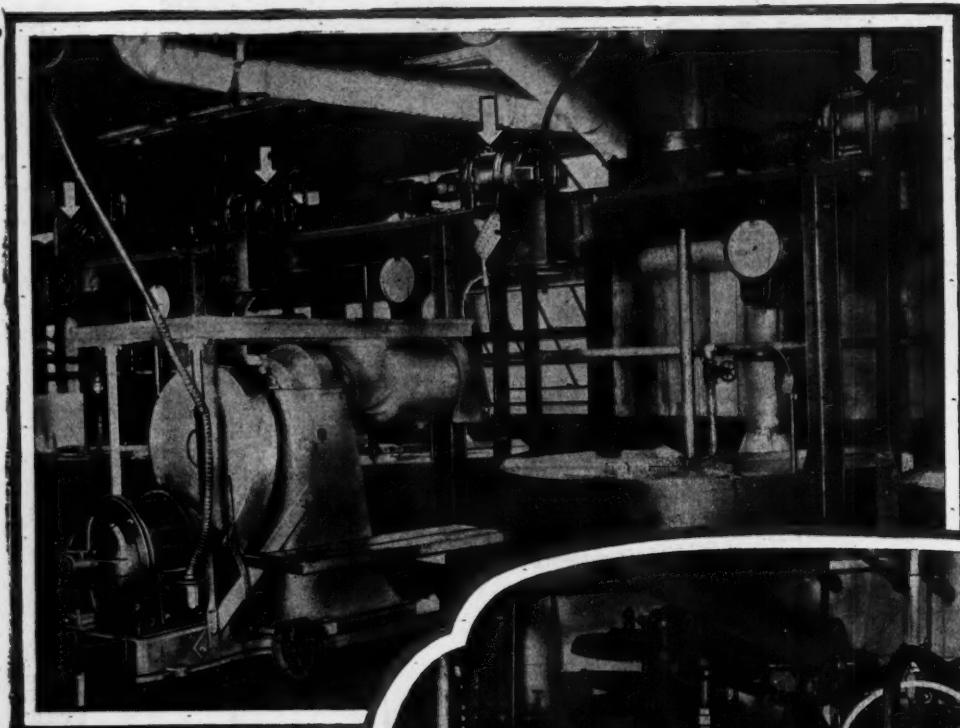
Patented in U. S. A.
March 22, 1926. Other
patents and foreign
patents pending.

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill.

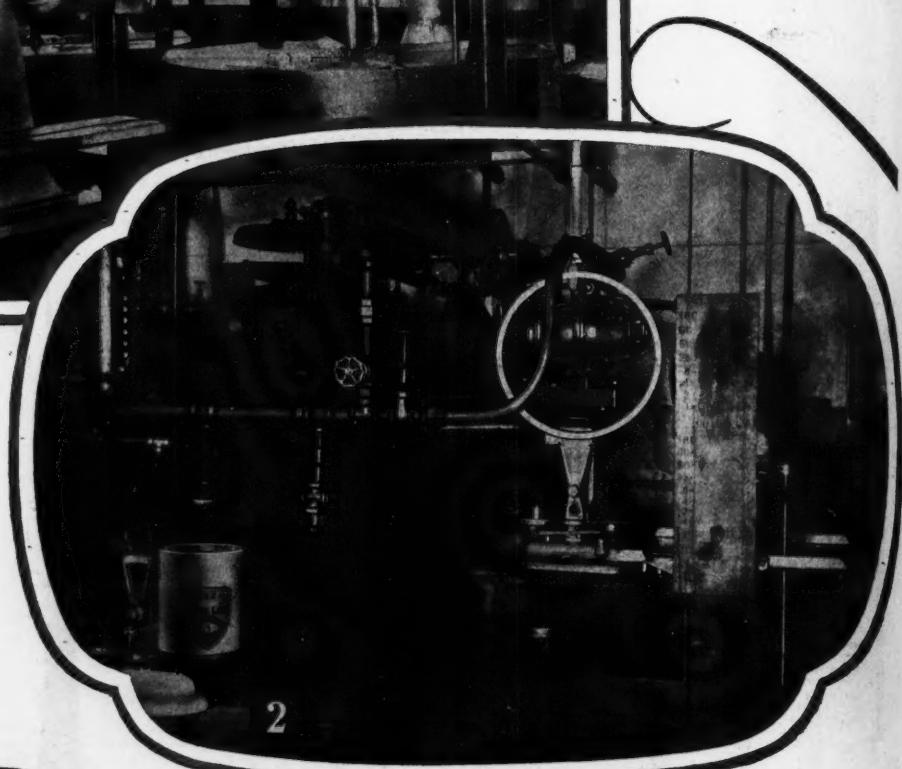
Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

On the Basis of Performance



1. The Lard Rendering Kettle and each equipped with G-E Type MT "900 Series" slip ring induction motor and G-E Type CR-1028 controller. The G-E motor in foreground drives Fat Cutter.

2. Lard Agitating Kettle driven by G-E Type MT "900 Series" slip ring induction motor, actuated by G-E control.



2

Apply the proper G-E motor and the correct G-E controller to a specific task, following the recommendations of G-E specialists in electric drive and you have G-E Motorized Power. "Built in" or otherwise connected to all types of industrial machines, G-E Motorized Power provides lasting assurance that you have purchased the best.



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GENERAL ELECTRIC COMPANY, SCHENECTADY, NEW YORK

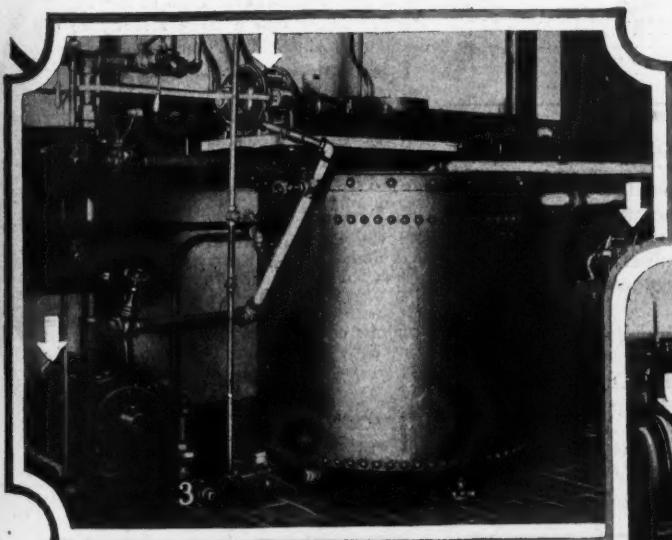
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General Electric is First Choice

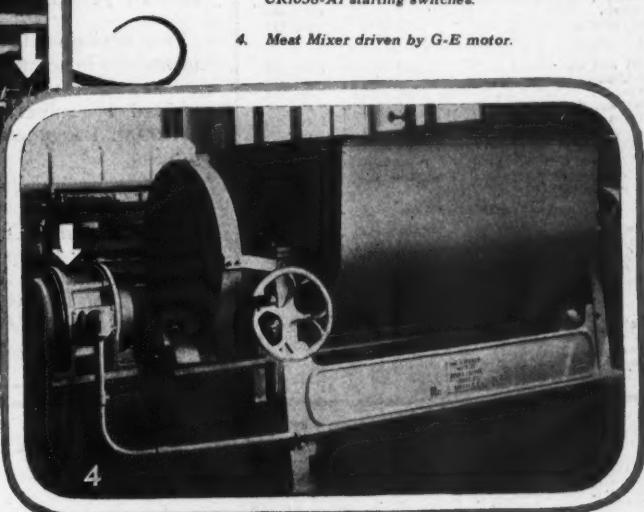
Over a period of ten years, it has been the experience of the Wm. Schluderberg-T. J. Kurde Company, Baltimore, that each General Electric installation recommended another. Today G-E equipment is the standard in this model establishment.

In all, 59 G-E motors in sizes from 2 to 40 h.p. are in operation. The G-E installations shown here typify the use of individual motor drive in modern packing houses.

Wherever your plant is located, G-E nation-wide sales offices, warehouses, repair and service facilities make it easy for you to obtain full value from your investments in electric motor drive. Ask your nearest G-E office—or G-E motor dealer.



3. Mixing Kettle and two Pumps, driven by G-E Type KT "900 Series" squirrel cage induction motors. At left are three G-E Type CRI038-A1 starting switches.



4. Meat Mixer driven by G-E motor.

201-53

E L E C T R I C

SALES OFFICES IN PRINCIPAL CITIES

Production, Consumption and Stocks of Fats and Oils

Production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended September 30, 1926, was as follows, according to a preliminary report of the U. S. Department of Commerce: Vegetable oils, 445,150,318 lbs.; fish oils, 39,777,179 lbs.; animal fats, 498,716,225 lbs.; and grease, 91,512,361 lbs.; a total of 1,075,156,083 lbs.

Of the several kinds of fats and oils covered by this inquiry, the greatest production, 374,591,626 lbs., appears for lard. Next in order is linseed oil with 174,056,852 lbs.; cottonseed oil with 165,704,813 lbs.; tallow with 121,883,075 lbs.; coconut oil with 62,980,899 lbs., and corn oil with 30,770,307 lbs.

The production of refined oils during the period was as follows: Cottonseed 109,968,513 lbs.; coconut, 60,491,260 lbs.; peanut, 2,659,457 lbs.; corn 23,092,079 lbs.; soybean, 4,309,330 lbs.; and palm-kernel, 173,350 lbs.

The data for the factory production, factory consumption, imports, exports, and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statements:

VEGETABLE OILS.*

Factory operations quarter ending Sept. 30, 1926.	Factory and warehouse stocks	Production Sept. 30, 1926.
		lbs. lbs.
Cottonseed, crude	105,704,813	58,158,232
Cottonseed, refined	109,968,513	64,567,610
Peanut, virgin and crude	1,005,741	4,864,555
Peanut, refined	2,659,457	1,363,852
Coconut, or copra, crude	62,980,899	66,972,916
Coconut, or copra, refined	60,491,260	11,880,801
Corn, crude	30,770,307	9,324,854
Corn, refined	23,092,079	8,325,839
Soybean, crude	4,309,330	7,005,514
Soybean, refined	4,309,330	2,407,407
Olive, edible		5,682,474
Olive, inedible		2,574,430
Sulphur oil, or olive foots		11,124,637
Palm-kernel, crude		5,067,009
Palm-kernel, refined	173,350	35,552
Rapeseed	10,120	6,834,203
Linseed	174,056,852	107,212,865
Chinese wood or tung		17,206,063
Chinese vegetable tallow		1,303,329
Castor	10,384,550	6,478,526
Palm		24,439,598
All other	180,591	6,575,922

FISH OILS.*

Cod and cod-liver	207,705	5,531,885
Menhaden	13,140,922	14,641,732
Whale	7,177,462	37,536,554
Herring, including sardine	17,415,902	23,491,801
Sperm	454,320	1,407,293
All other, (including marine animal)	1,290,968	4,032,531

*The data of oils produced, consumed and on hand by fish oil producers and fish canners were collected by the Bureau of Fisheries.

ANIMAL FATS.

Lard, neutral	8,101,056	4,854,788
Lard, other edible	306,400,570	88,962,513
Tallow, edible	15,874,243	4,490,789
Tallow, inedible	106,008,832	80,465,781
Neat's-foot oil	2,241,524	1,806,473

GREASES.

White	16,602,884	6,848,400
Yellow	15,964,705	8,975,080
Brown	11,599,600	6,400,004
Bone	6,811,741	3,091,186
Tankage	11,952,080	5,823,102

THE NATIONAL PROVISIONER

Garbage or house	20,696,196	10,722,552
Wool	1,362,656	2,041,686
Recovered	4,004,631	1,707,666
All other	2,525,878	3,083,835

OTHER PRODUCTS.

Lard compounds and other lard substitutes	242,371,937	18,127,501
Hydrogenated oils	101,148,242	7,096,317
Stearin, vegetable	1,301,702	1,207,641
Stearin, animal, edible	18,861,668	3,498,942
Stearin, animal, inedible	4,628,402	2,711,960
Oil cake	38,456,455	14,640,455
Lard oil	5,446,117	4,806,926
Tallow oil	4,129,798	2,542,697
Fatty acids	40,648,130	6,084,945
Fatty acids, distilled	18,292,740	5,005,181
Red oil	12,528,104	6,794,492
Stearic acid	8,123,139	3,482,475
Glycerin, crude 80% basis	28,620,085	9,923,566
Glycerin, dynamite	12,504,974	11,160,555
Glycerin, chemically pure	15,653,254	5,764,831
Cottonseed foots, 50% basis	31,637,215	42,643,749
Cottonseed foots, distilled	35,227,897	4,872,462
Other vegetable oil foots	13,652,517	2,782,221
Other vegetable oil foots, distilled		423,210
Acidulated soap stock	9,276,235	31,856,180
Miscellaneous soap stock	918,820	200,425

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Tons of 2,000 pounds.	Pounds.
Consumed		
June 30 to Sept. 30.	On hand Sept. 30.	
Cottonseed	577,985	39,240
Peanuts, hulled	1,063	1,162
Peanuts, in the hull	600	210
Copra	48,912	30,185
Coconuts and skins	960	231
Rape seed	22	...
Corn germs	55,972	551
Flaxseed	266,195	70,296
Castor beans	12,006	5,067
Mustard seed	377	828
Soya-beans	179	5
Other kinds	295	318

IMPORTS OF OIL SEEDS, QUARTER ENDED SEPT. 30, 1926.

	Tons.	Pounds.
Cotton seed	1,926	11,226
Castor beans	11,657	65,314
Copra	65,552	383,316
Flaxseed	117,360	700,000
Poppy seed	182	1,000
Perilla and sesame seed	306	1,830
Other oil seeds	2,467	13,730

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED SEPT. 30, 1926.

	Pounds.
Whale oil	13,562,212
Cod and codliver	8,121,728
Other fish oil	1,194,140
Beef and hog fats	1,553,560
Wool grease	1,954,268
Grease and oils, n.e.s. (value)	\$167,709
Chinese wood oil or nut oil	26,039,034
Coconut oil	59,614,408
Olive oil, edible	21,680,079
Sulphur oil, or olive foots	12,912,208
Olive oil, denatured	1,498,940
Palm oil	28,854,607

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to **THE NATIONAL PROVISIONER** upon application.

Send your inquiries either to **THE NATIONAL PROVISIONER**, Old Colony Building, Chicago, or to M. P. Snow & Company, Wrigley Building, Chicago. In the latter case, mention that you are a subscriber to **THE NATIONAL PROVISIONER**.

ADVICE TO COTTON GROWERS.

"Pick two rows of cotton and leave the third unpicked till the market needs it and is willing to pay for it," was the advice to Texas cotton growers given by Mike H. Thomas, veteran Dallas cotton merchant and exporter, in a recent address before the Dallas Agricultural Club at the Baker Hotel. There was a large attendance of outsiders to hear Mr. Thomas.

British interests, Mr. Thomas said, were particularly desirous that next year's American cotton acreage be decreased greatly. This, he said, would eliminate the burden of a large carryover, which has proved disastrous to both farmers and the cotton spinners.

Mr. Thomas pointed out that the banker and the landlord were the chief factors that could exercise a strong influence upon a reduced cotton acreage next year. He also urged that the farmer acquaint himself with the process of grading and stapling cotton as a means of protecting himself when selling his product.—*The Cotton and Cotton Oil News*.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Nov. 9, 1926.—Latest quotations in chemicals and soapmakers' supplies:

76 per cent caustic soda, 3.76@3.91 per cwt.; 98 per cent powdered caustic soda, 4.16@4.56 per cwt.; 58 per cent carbonate of soda, 2.04@2.44 per cwt.

Lagos palm oil in casks, 1,600 lbs., 9@9½c lb.; olive oil foots, 9½@9¾c lb.; East India Cochin coconut oil, 15½c lb.; Cochin grade cocoanut oil, domestic, 11½c lb.; Ceylon grade cocoanut oil, 10½c lb.; Prime summer yellow cottonseed oil, 10½c lb.; raw linseed oil, 10¾c lb.

Extra tallow, f.o.b. seller's plant, 7½c lb.; dynamite glycerine, nom., 27c lb.; chemically pure glycerine, nom., 30c lb.; saponified glycerine, nom., 20c lb.; crude soap glycerine, nom., 18c lb.; prime packers' grease, nom., 6½@6¾c lb.

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St. Louis, U. S. A.

Manufacturers of

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Memphis

8,403,300
5,751,039
6,086,445
348,435
3,649,438
11,403,239
1,326,657
1,491,959
11,409,061
9,859,801
11,931,210

OILS.

Pounds.
288,766
3,970
78,569
1,482,863
534,688
17,014
463,088
8,426
223,023
114,441

OILS.

Pounds.
3,005,958
277,638
90,783
224,925
2,810,561
2,927,749
1,723,481
3,733,473
1,257,073
1,195,395
655,299
376,353
226,893
8,276,611
4,697,778
855,939
905,639
1,083,773
495,766
184,065
484,237
1,071,268
1,015,767
216,694

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market More Active—Undertone Weak—New Season's Lows—Cash Trade Moderate—Crude Pressure Larger—Cotton Estimate Increased—Lard Weak.

A broadening in trade and new season's lows was the outstanding feature in cotton oil futures on the New York Produce Exchange the past week. An increase in hedging pressure as crude came out more freely from the south uncovered quite liberal buying power from shorts on a scale down. But the persistent covering only tended to weaken the technical position and the market the past few days was giving less resistance to pressure as the bulk of the speculative short interest had covered and the market was being forced to carry a larger amount of hedges.

Crude oil went into new low for the season—in fact, Texas crude, selling at 6 1/4c, was said to have been the lowest level reached since 1921. The lard market was very heavy and in new low ground, while soapmakers materials, such as tallow and coconut oil, were also weak, so that thus far cotton oil has not found its way to any extent to the soap kettle.

Export Interest Light.

Export interest continued conspicuous by its smallness, and sentiment, except in cash and speculative circles, was increasingly against the market owing to a further increasing of the crop estimate by the Government and the fact that there is thought to be no question but what the production this year will be so large that either an inedible outlet or heavy export taking must materialize to help lift the surplus from the market.

Notwithstanding the bearishness of the situation from a supply standpoint, the declines were very orderly, amounting to a few points daily, but persistently. November shorts were able to get in the bulk of their open commitments rather easily and deliveries on November contracts thus far have been only 300 bbls.

Continued complaints as to slowness of

cash oil demand was an added factor against the market, and while consumers' buying was fair in volume, nevertheless the takings were not at the pace seen the first quarter of last year, as the consumer, impressed with the idea that prices are bound to seek lower levels, continued to operate as far as possible in a hand to mouth way.

Quite a little southeast and valley crude came out at 7c, the southeast later selling at 6 1/8c and 6 1/4c, while the best bid in the Valley was 6 1/4c. In Texas quite a little sold at 6 1/4c, buyers later lowering their ideas to 6 1/2c.

The disposition on the part of refiners to back away from crude oil was only nat-

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 11, 1926.—Another increased government crop estimate this week brought about quick declines in cotton oil and enabled freer business in New Orleans futures. Numerous sales of March, May, July and November at 7.95c down to 7 1/2c, the latter price now asked; 7.40c bid at mills. Speculators consider prices cheap hence investment buying expected daily on liberal scale if refiners can buy crude at proper differential.

Many mills well sold up on crude; others who thought 8c cheap enough are now selling at 6 1/4c Valley and 6 1/4c Oklahoma and Texas; 6c expected soon, especially if lard continues downward. Fortunately big demand continues for nearby bleachable and price not far from soapmakers' and exporters' views. Ginnings continue heavy and big output of oil for season seems assured.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 11, 1926.—Crude cotton oil easier and sales have been made today at 6 1/4c in Valley; 43 per cent meal, \$25.00, and loose hulls 2 3/4c f.o.b. Memphis.

ural, in view of their rather general belief in lower prices and in view of the reported smallness of cash oil and compound demand. In some refining quarters, the belief in 6c crude oil was openly expressed, and this opinion appeared to have impressed a good many of the local element of the possibilities of materially lower prices for futures.

Little Constructive News.

Taking the news as a whole, there was hardly a feature of a constructive nature. Cotton was barely steady, while lard broke sharply into new low ground and complaint of smallness of cash lard demand was again heard.

The hog run was more liberal at western packing points, while the Government estimated the corn crop at 2,694,000,000 bu. against 2,680,000,000 bu. in October and 2,905,000,000 bu. last year. Holdings of old corn on the farm on November 1 were placed at 181,000,000 bu. against 58,000,000 bu. last year, so that, taken as a whole, corn supplies for the coming season promise to be rather liberal. The corn market discounting this situation also sold into new low ground for the season this week, while tallow was at new lows, with sales at 7 1/2c at New York.

The ginnings of cotton have finally reached a point where they exceed the same time last year. This should make for large seed receipts at the mills, and attracted attention as it created the impression that the Government cottonseed oil report, due next week, would show a material increase in the visible supply of oil in all positions.

Look for Lower Levels.

In a general way everyone appears satisfied that cotton oil has not reached its low point as yet. As a result the disposition is to guess at what point the market will have discounted the present crop. Ideas vary greatly and there are a few who feel that 7 1/2c for futures and around 6c for crude oil will bring about soapmakers' or export buying, but it is gener-

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PRODUCE EXCHANGE BLDG.
BROKERS
REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

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THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

Logical Cottonseed Oil Market Is In New Orleans

Assure your future requirements by buying contracts there.

Protect yourself by using it for your hedges.

Commissions \$20 per round contract; deliveries in bulk, 30,000 pounds, grade and weight guaranteed by indemnity bond.

The market is broadening and giving real service to the trade. One concern handled 750 contracts during the year, representing 22,500,000 pounds.

NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee
for information

ally admitted that either one or both of the latter must materialize before the market will show any definite change for the better.

COTTONSEED OIL—Market transactions:

Friday, November 5, 1926.

—Range—
Sales. High. Low. Bid. Asked.
Spot 850 a 865
Nov. 2400 850 840 845 a 850
Dec. 700 849 840 849 a 848
Jan. 1300 850 844 846 a 850
Feb. 850 a 860
Mar. 2000 865 855 859 a 850
April 200 880 872 870 a 872
May 4100 884 872 875 a 870
June 880 a 890
Total sales, including switches, 10,700
bbls. P. Crude S. E. 7½c asked.

Saturday, November 6, 1926.

—Range—
Sales. High. Low. Bid. Asked.
Spot 845 a
Nov. 700 845 845 835 a 845
Dec. 400 846 840 836 a 840
Jan. 5600 845 840 840 a
Feb. 840 a 850
Mar. 2100 852 849 849 a 850
April 100 865 865 861 a 864
May 2400 870 866 865 a 867
June 870 a 880
Total sales, including switches, 11,300
bbls. P. Crude S. E. 7½c sales.

Monday, November 8, 1926.

—Range—
Sales. High. Low. Bid. Asked.
Spot 840 a 850
Nov. 2000 850 845 845 a 850
Dec. 900 836 832 831 a 836
Jan. 1900 845 833 833 a 830

Feb. 835 a 838
Mar. 4800 853 840 842 a 844
April 5300 873 853 855 a 854
May 860 a 875
June 14,900
Total sales, including switches, 14,900
bbls. P. Crude S. E. 7 sales.

Tuesday, November 9, 1926.

—Range—
Sales. High. Low. Bid. Asked.
Spot 835 a 850
Nov. 2300 845 835 837 a 850
Dec. 1500 832 828 827 a 831
Jan. 2500 830 825 825 a 830
Feb. 825 a 830
Mar. 4700 842 833 834 a
April 400 845 845 840 a 845
May 13400 853 844 845 a
June 200 865 865 850 a 860
Total sales, including switches, 25,000
bbls. P. Crude S. E. 6½c sales.

Wednesday, November 10, 1926.

—Range—
Sales. High. Low. Bid. Asked.
Spot 825 a 840
Nov. 800 840 830 828 a 830
Dec. 1200 827 807 808 a 810
Jan. 1500 825 807 807 a
Feb. 810 a 812
Mar. 5100 834 815 815 a
April 700 841 829 829 a
May 7300 845 828 828 a 829
June 500 850 840 840 a
Total sales, including switches, 17,100
bbls. P. Crude S. E. 6½c sales.

SEE PAGE 43 FOR LATER MARKETS.

COCONUT OIL—While inquiry at the coast was fair, the volume of business passing in coconut oil was limited and prices barely steady due to weakness in cotton oil and heaviness in lard. Consumers appeared to be interested only in immediate requirements and sentiment in the main in the East was bearish.

At New York nearby tanks were quoted at 8½@8½c and futures at 8¾@8½c. At the Pacific coast prompt and nearby futures were quoted at 8c.

SOYA BEAN OIL—The market was quiet and barely steady, but offerings were limited with New York barrels quoted at 12½c. At the Pacific coast prompt tanks quoted at 9¾c and future shipment at 10@10½c.

PALM OIL—A limited volume of inquiry was reported in this market and prices were barely steady owing to heaviness in competing commodities. At New York Nigre spot casks quoted at 8@8½c; shipment at 7½@7½c; Lagos spot casks 8½c; shipment, 8½c.

PALM KERNEL OIL—Consumers' demand continued moderate but prices were steady, with offerings limited and with a disposition in evidence to await developments in coconut oil.

At New York spot tanks palm kernel quoted at 9½c; shipment, 9½c; spot casks, 10c; shipment, 9½c; spot barrels, 10½c nominal; shipment, 9½c.

OLIVE OIL FOOTS—Demand was slow and the market was easier with Ital-

ian, Spanish and Greek spot New York quoted at 9½c and future shipments at 9½c.

CORN OIL—Offerings of low acid oil are lacking as mills are filling old sales while 5 to 8 per cent acid oil quoted from 7½ to 7c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal. The Government placed the peanut crop at 659,476,000 lbs. against 694,075,000 lbs. last year.

COTTON OIL—Demand limited, spot oil steadily held. Southeast crude 6½c sales; Valley, 6¾@6½c; Texas, 6¾ sales; best bids, 6½c.

SEPT. MARGARINE STATISTICS.

The production of margarine in the United States during September, 1926, based upon sales of revenue stamps, is reported by the U. S. Treasury Department as follows, with comparisons:

Sept., 1926. Sept., 1925.
Oleomargarine, uncolored, lbs. 19,327,520 19,280,480
Oleomargarine, colored, lbs. 843,997 776,102

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending November 4, 1926, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Nov. 4.	Previous week.	Same week, 1925.
Toronto	\$ 7.00	\$ 6.75	\$ 7.65
Montreal (W)	6.25	6.40	7.40
Montreal (E)	6.25	6.40	7.40
Winnipeg	5.50	6.00	6.00
Calgary	5.25	5.25	5.75
Edmonton	5.25	5.50	5.50

VEAL CALVES.

Toronto	\$13.25	\$14.00	\$12.00
Montreal (W)	11.50	12.00	10.00
Montreal (E)	11.50	12.00	10.00
Winnipeg	9.00	9.00	6.50
Calgary	5.75	5.75	5.00
Edmonton	6.50	7.00	5.25

SELECT BACON HOGS.

Toronto	\$13.16	\$13.71	\$12.58
Montreal (W)	13.00	12.75	12.50
Montreal (E)	13.00	12.75	12.50
Winnipeg	12.45	12.05	11.00
Calgary	12.65	13.47	11.83
Edmonton	12.65	12.92	11.80

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He had the pick of 36 good men. Nuff sed!

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Hardened Edible Cocoanut Oil

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Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

P&G Special (Hardened) Cocoanut Oil

White Clover Cooking Oil
Margold Cooking Oil
Jersey Butter Oil
Moonstar Cocoanut Oil

Refineries

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PORT IVORY, N. Y.
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MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

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One careful inspection of the Fairbanks will convince you that it is the dial scale of dial scales!

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Weight is read directly on the dial to the full scale capacity. No separate additions or readings are required. This means accurate, split-second weighing even by the most inexperienced weighman.

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Complete information will be found in bulletin H-330.

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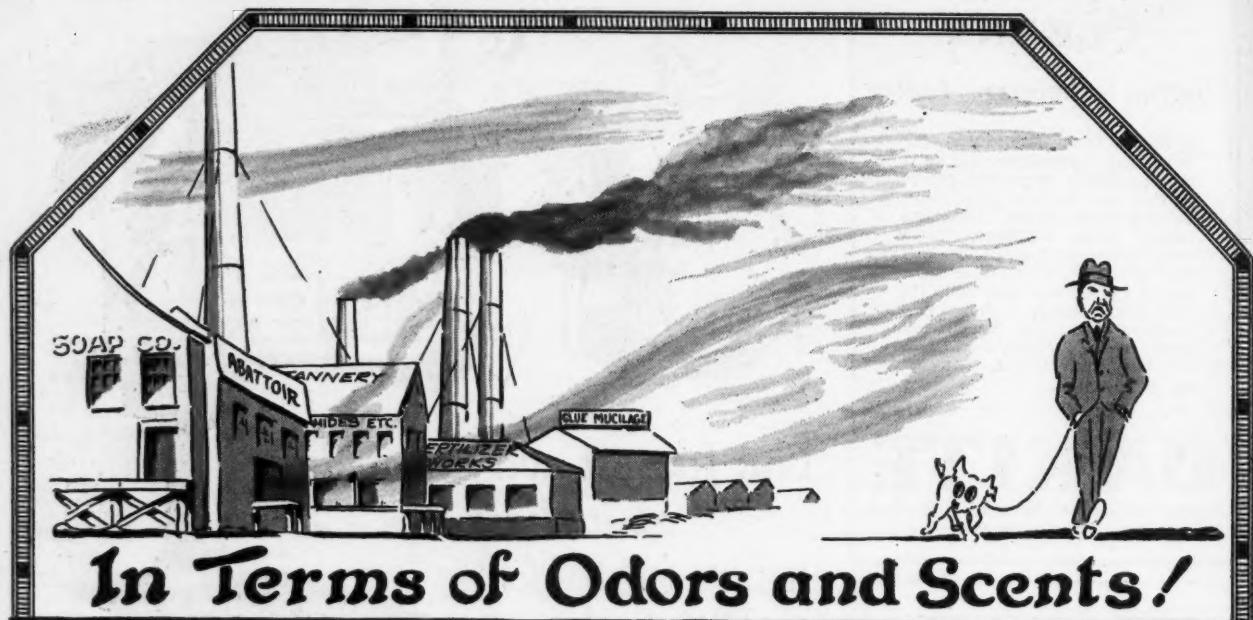
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Manufacturers of Chlorine Control Apparatus
NEWARK, NEW JERSEY



THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products continue weak, under liquidation and selling by commission houses and packers, slow cash trade with hogs, and heaviness in cotton oil. Shorts best buyers.

Cottonseed Oil.

Cotton oil made new lows with crude, under liquidation, general selling, slow cash demand and became oversold. Market steadied on covering but sentiment very bearish. Southeast crude, 6½c sales; Valley, 6½c sales; Texas 6½c sales. Some export inquiries but prices apparently above large European buyers' ideas.

Quotations on cottonseed oil at Friday noon were: November, \$8.10@8.30; December, \$7.90@8.00; January, \$7.95@8.00; February, \$7.95@8.02; March, \$8.08; April, \$8.14@8.19; May, \$8.18@8.20; June, \$8.15@8.34.

Tallow.

Tallow, extra, 7½c.

Oleo Oil and Stearine.

Stearine, oleo, 10c.

Hull Oil Market.

Hull, England, No. 12, 1926.—(By Cable.)—Refined cottonseed oil, 37s 9d; crude cottonseed oil, 33s 6d.

FRIDAY'S GENERAL MARKETS.

New York, Nov. 12, 1926.—Spot lard in New York; Prime western, \$12.55@12.65; middle western, \$12.40@12.50; city, \$12.37½; refined continent, \$13.75; South American \$15.00; Brazil kegs, \$16.00; compound, \$10.00.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 12, 1926, show exports from that country were as follows: To England, 35,102 quarters; to continent, 21,232 quarters; others none.

Exports for the previous week were: To England, 143,217 quarters; to the continent, 24,531 quarters; others none.

NOVEMBER 1 STORAGE STOCKS.

Sharp declines are noted in stocks of all pork products on hand November 1, from those of October 1st. But there is still a substantial increase shown over those on hand a year ago. This increase is especially noticeable in the case of lard. Stocks this year more than doubled those of November 1, 1925. D. S. and S. P. meats in process of cure are less than those of a year ago; while fully cured stocks are somewhat larger this year. There was considerable increase during the month in the case of frozen beef, but stocks are well under those of a year ago.

Storage stocks of meat and lard in the United States on November 1, 1926, with comparisons, are announced as follows by the U. S. Bureau of Agricultural Economics.

	Nov. 1, '26	Oct. 1, '26	5 yr. av.	Nov. 1, lbs.
Beef, frozen	38,036,000	25,677,000	42,716,000	8,283,000
Cured	9,728,000	9,270,000	9,890,000	11,713,000
In cure	13,382,000	11,713,000	10,890,000	77,673,000
Pork frozen	49,405,000	42,663,000	50,683,000	59,351,000
D. S. cured	50,683,000	44,111,000	51,575,000	47,810,000
D. S. in cure	105,272,000	74,221,000	54,000,000	116,366,000
S. P. cured	116,366,000	98,557,000	105,272,000	152,163,000
S. P. in cure	152,163,000	172,881,000	176,737,000	2,797,000
Lamb and mutton, frozen	2,234,000	3,379,000	2,234,000	2,234,000
Misc. meats	52,758,000	56,135,000	53,281,000	78,047,000
Lard	105,558,000	37,957,000	105,558,000	105,558,000

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, November 12, 1926.

General provision market quiet but steady. A. C. hams, square shoulders and bellies in fair demand. Lard trade poor. It is believed that a complete settlement of the labor troubles would result in more activity in the provision markets.

Today's prices are as follows: Shoulders, square, 93s; hams, long cut, 147s; American cut, 125s; bacon, Cumberland cut, 105s; short backs, 113s; bellies clear, 114s; Canadian, 100s; spot lard, 65s.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Nov. 6, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef	388	
Canada—Lamb carcasses	551	
Canada—Pork cuts	25,427 lbs.	
Canada—Pork trimmings	34,125 lbs.	
Canada—Smoked meat	4,128 lbs.	
Canada—Pork tenderloins	1,388 lbs.	
Canada—Pork loins	6,384 lbs.	
Canada—Spareribs	1,190 lbs.	
Canada—Ox Tongues	1,245 lbs.	
Canada—Beef cuts	20,173 lbs.	
Canada—Pork butts	9,365 lbs.	
Canada—Lamb tongues	234 lbs.	
Canada—Calf livers	1,680 lbs.	
Germany—Sausage	66 lbs.	
Germany—Hams in tins	405 lbs.	
Spain—Blood pudding in tins	759 lbs.	
Spain—Sausage in tins	2,354 lbs.	
Ireland—Smoked pork	2,334 lbs.	
Uruguay—Canned corned beef	500 lbs.	
Italy—Sausage	2,078 lbs.	
Italy—Smoked ham	3,000 lbs.	
Argentina—Beef extract in jars	880 lbs.	
Argentina—Canned corned beef	170,000 lbs.	
Argentina—Sheep carcasses	500 lbs.	

Points of Law for the Trade

Legal information on matters affecting your daily business that may save you money.

Quarantine Regulation Prohibiting Hide Shipments Held Invalid.

A law in Florida regarding the Live Stock Sanitary Board gave the board the right to quarantine animals infected or exposed to contagious disease. The statute also gave the board power to restrict, regulate and prohibit the transportation of livestock in or out of quarantined areas when deemed necessary to prevent the spread of such contagious diseases.

The board made a regulation prohibiting the transportation in any manner of hides originating in a tick-infested area of the state into, within or through any zone which had been released from quarantine or is under quarantine.

A shipper offered for shipment certain hides, "all of which had been treated with salt and soaked in salt and water from one week to six months, and that said hides are therefore free from live ticks or any danger of infestation of a tick free territory with ticks from the shipment of said hides."

The railroad refused the shipment, because of the above order of the board. The question is whether that order is valid.

It was held that it is not valid. The court wrote:

"Assuming that the statute authorizes the state live stock sanitary board to impose restrictions and regulations upon the shipment of the hides of animals from cattle tick infested areas into or through areas not so infested, where such hides may be the means of spreading the cattle fever, tick infection, the regulation here considered forbids the movement or transportation in any manner of any and all hides originating in a tick infested area released from quarantine or under quarantine for the purpose of tick eradication work."

"Such a prohibitive regulation is not authorized by the statute; and in this case the shipment of salt-cured hides in interstate commerce should not be prohibited, though such shipments may be reasonably regulated where they may spread the cattle tick evil."—State ex rel. Myers v. Seaboard Air Line Ry. Co., Florida Supreme Court, May 17, 1926, 108 So. Ref. 888.

"BOSS" SAUSAGE MACHINES.

Many "Boss" sausage machines are in operation in Detroit, Michigan. Recently Peschke & Killian, 6031 Rivard St., of that city, manufacturers of high grade sausage, installed a new type "Boss" Jumbo Cutter with unloader, and a new type "Boss" Jumbo Grinder, furnished them by the manufacturers, The Cincinnati Butchers' Supply Company, through its representative, Wm. H. Sweet. Messrs. Peschke and Killian write the "Boss" firm that they are highly pleased with the faster, more sanitary and profitable work of these new type machines and will gladly show them in operation to convince those interested, what wonderful improvements they are over the old timers they had been using.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

November 13, 1926.

CATTLE

HOGS

CALVES

SHEEP



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RECEIPTS AT CENTERS.

SATURDAY, NOVEMBER 6, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	7,000	3,000
Kansas City	1,000	1,800	100
Omaha	3,000	100	100
St. Louis	800	6,000	100
Sioux City	200	3,000	200
St. Paul	2,700	12,000	1,300
Oklahoma City	800	100	...
Fort Worth	200	100	...
Milwaukee	100	200	...
Denver	800	200	6,200
Louisville	100	500	...
Wichita	600	800	100
Indianapolis	300	4,000	200
Pittsburgh	200	1,600	500
Cincinnati	400	1,400	100
Buffalo	100	2,100	600
Cleveland	100	500	200
Nashville, Tenn.	400
Toronto	300	100	100

MONDAY, NOVEMBER 8, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	32,000	42,000	25,000
Kansas City	33,000	8,000	7,000
Omaha	18,000	8,500	6,500
St. Louis	16,000	13,500	3,000
St. Joseph	4,000	2,500	3,000
Sioux City	10,300	7,500	7,500
St. Paul	20,000	33,000	18,000
Oklahoma City	1,800	1,000	...
Fort Worth	4,500	900	300
Milwaukee	800	1,200	200
Denver	12,700	2,300	19,900
Louisville	1,200	1,300	1,000
Wichita	4,500	2,900	200
Indianapolis	800	5,000	300
Pittsburgh	2,000	4,500	3,500
Cincinnati	3,300	3,300	100
Buffalo	3,200	13,000	11,500
Cleveland	900	3,500	5,300
Nashville, Tenn.	300	1,100	700
Toronto	...	Holiday	...

TUESDAY, NOVEMBER 9, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	37,000	14,000
Kansas City	14,000	9,000	4,000
Omaha	6,500	5,000	9,500
St. Louis	9,000	16,000	2,000
St. Joseph	2,500	6,000	2,000
Sioux City	3,000	4,000	1,500
St. Paul	4,000	14,000	3,000
Oklahoma City	400	500	...
Fort Worth	3,900	400	100
Milwaukee	1,400	6,000	500
Denver	2,000	10,000	14,200
Louisville	100	1,200	600
Wichita	1,000	2,300	100
Indianapolis	1,000	7,500	600
Pittsburgh	100	1,000	400
Cincinnati	500	3,300	600
Buffalo	200	1,000	400
Cleveland	100	1,500	2,000
Nashville, Tenn.	100	1,000	400
Toronto	5,500	1,700	6,100

WEDNESDAY, NOVEMBER 10, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	19,000	10,000
Kansas City	11,000	9,000	5,000
Omaha	6,500	6,000	8,500
St. Louis	5,500	12,000	1,000
St. Joseph	5,000	8,000	4,000
Sioux City	4,000	5,000	3,000
St. Paul	5,000	23,000	4,500
Oklahoma City	600	300	...
Fort Worth	2,500	500	...
Milwaukee	1,200	5,000	400
Denver	2,600	1,400	1,700
Louisville	100	1,300	800
Wichita	900	2,300	100
Indianapolis	1,000	6,000	800
Pittsburgh	100	2,400	500
Cincinnati	700	3,200	600
Buffalo	300	500	700
Cleveland	400	1,800	1,500
Nashville, Tenn.	100	1,000	500
Toronto	500	2,000	1,400

THURSDAY, NOVEMBER 11, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	40,000	15,000
Kansas City	5,000	7,000	2,000
Omaha	4,000	5,000	8,000
St. Louis	3,000	9,000	1,200
St. Joseph	2,000	8,000	2,500
Sioux City	2,000	4,500	2,500
St. Paul	4,300	16,000	10,000
Oklahoma City	700	400	...
Fort Worth	3,000	1,000	400
Milwaukee	1,400	5,000	600
Denver	3,500	1,400	15,700
Wichita	800	2,000	100
Indianapolis	600	5,000	1,500
Pittsburgh	1,500	3,500	500
Cincinnati	1,300	3,300	300
Buffalo	200	1,300	500
Cleveland	300	1,600	2,500

FRIDAY, NOVEMBER 12, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	22,000	11,000
Kansas City	2,500	5,000	1,500
Omaha	2,300	3,500	1,700
St. Louis	1,200	10,000	500
St. Joseph	800	3,000	2,000
Sioux City	1,000	3,000	700
St. Paul	3,500	12,000	4,000
Oklahoma City	500	0	...
Fort Worth	2,000	500	200
Milwaukee	400	200	200
Denver	500	200	5,400
Indianapolis	1,000	6,500	600
Pittsburgh	2,000	2,100	1,800
Cincinnati	1,600	3,600	500
Buffalo	200	4,500	5,600
Cleveland	400	1,800	2,500

November 13, 1926.

THE NATIONAL PROVISIONER

45.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 11, 1926.

CATTLE—The fed steer run was again liberal, the expansion over a week earlier being approximately 10,000 head. The general tendency on fed steers with weight was lower, only choice medium weights and a few loads of specialties scaling upward to 1,400 lbs. getting action and closing steady. Kinds averaging over 1,400 lbs. dragged and worked unevenly lower.

Big weight bullocks lost 25@40c, most of the decline falling on medium to good grade kinds scaling 1,400 lbs. upward. Yearlings of value to sell under \$10.00 showed a 25c loss but the quality of the yearling run was less desirable than a week earlier.

The stock fluctuated but closed 15@25c higher, cutters and common and medium cows showing the most advance. A runaway market developed for bulls, acute scarcity inspiring advances of 35@50c. Vealers also closed 25c higher.

While yearlings sold upward to \$12.50 to a small killer the practical top was \$12.25, around 300 head bringing that price. The "upper crust" of the yearling supply sold at \$11.50@12.00. Plainer kinds which were marketed more numerously and which the trade dubs as "counterfeits" sold at \$10.00 downward to \$9.00 and below. Weighty steers topped at \$10.75, but such kinds fell short of weighing 1,400 lbs. and in addition were strictly choice.

Some outstanding 1,591 lb. bullocks made \$10.65, but most fat steers scaling over 1,500 lbs. sold within a wide range of \$9.00@10.25. Long-fed 1,622@1,637 lb. bullocks cashed at \$10.25, with 1,657 lb. averages that were fat but rough at \$9.25 and 1,730 lb. kinds at \$9.00, there being a raft of 1,300@1,400 lb. steers at \$8.25@8.75. The western run amounted to about 13,000 head, most slaughter westerns selling at \$7.50@8.25, with the best at \$8.75.

HOGS—Market generally 75c@\$1.00 lower for week; increased supply, lower dressed prices and curtailed shipping demand principal factors in downturn; late top \$12.10, lowest of year; \$1.10 under top week ago; packing sows and pigs mostly 50@75c lower for period under review; late bulk 170@230 lbs., \$11.50@11.75; heavy butchers upward to \$11.90@12.10; most packing sows, \$10.00@11.00; bulk slaughter pigs, \$11.50@11.75.

SHEEP—Best fed westerns and natives scored the week's top price of \$14.25 with fed clipped lambs up to \$12.75, the closing top native price of \$14.00. Packers did not pass \$13.75 for natives or fed westerns, buying the bulk of fat lambs late at \$13.25 @13.50, with culls at \$9.00@9.50 mostly.

Fat ewes scored a top of \$7.00 at mid-week with nothing good enough to sell above \$6.75 at the close, the bulk realizing \$5.50@6.75 with fat yearling wethers during the week upward to \$11.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Nov. 11, 1926.

CATTLE—Better grades of light weight steers and yearlings are closing the week at firm prices but other fat steers are weak to 25c lower with heavy steers generally selling at the full decline. Several loads of choice yearlings topped at \$12.00, best medium weights cashed at \$10.60 and choice heavies reached \$9.75.

Bulk of native fed steers sold from \$8.75 @10.50, with a fair quota of yearlings at \$11.00@11.40. Short-fed westerns were numerous at \$8.00@8.75, while straight grassers bulked at \$6.50@7.75.

The stock, bulls and vealers registered no material price changes, but weighty calves ruled 25@50c lower.

HOGS—Big declines were effected in hog prices on late sessions and today's trading was 70@95c below last Thursday. Prices reached new low levels and today's top of \$11.85 is only 10c above January 1, the low point of the year.

Demand for light lights was fairly broad and they brought \$11.75 on the close. Bulk of the 170@230 lb. averages on today's session cashed from \$11.70@11.85; packing sows are steady to 25c lower.

SHEEP—Although the supply of fat lambs was only moderate, the demand at consuming centers continued sluggish and local prices for the live product registered around 75c decline.

Best at the week's start made \$13.75 but at the close none passed \$13.25 and the bulk moved at \$13.00@13.60. Sheep held steady; fat ewes topped at \$6.50 and most others brought \$5.50@6.35.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 11, 1926.

CATTLE—Native steer prices dropped considerably. Compared with one week ago, native steers sold 50@75c lower; western steers, 25c lower; mixed yearlings and heifers, steady; cows and low cutters about steady; medium bulls, 25c higher; good and choice vealers, \$1.25 higher.

Tops for week: Yearlings, \$11.75; matured steers, \$10.00; heavy steers, \$9.85; mixed yearlings, \$11.25; heifers, \$10.00. Bulks for week: Native steers, \$7.50@9.50; western steers, \$7.75@7.90; fat mixed yearlings and heifers, \$10.00@10.50; cows, \$4.75@5.50; low cutters, \$3.35@3.50.

HOGS—The lowest price levels of the year have been in force in hogs this week. From last Thursday a decline of 75@85c is indicated in butcher hogs; 50@75c in most light lights and pigs, and 25c in packing sows.

The top was \$12.15 early today and

\$12.00 late. Some few loads of butcher hogs dipped as low as \$11.90 to packers, but it was largely a \$12.00@12.10 deal on all weights over 130 lbs., while good pigs cleared from \$11.75@12.10 and packing sows principally \$10.50@11.00.

SHEEP—There is virtually no change in the sheep and lamb market. Choice lambs have brought \$13.75 but bulk of arrivals lacked quality and sold from \$13.00@13.50; culls \$8.50; fat ewes, \$4.00@6.00; a few yearlings \$10.50; two-year-olds, \$9.00.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Nov. 11, 1926.

CATTLE—Light receipts of fed steers and yearlings and a broad demand resulted in prices on good and choice offerings of all weights advancing 15@25c over a week ago, with good to choice yearlings frequently 25@40c higher. Bulk earned \$8.75@11.25, with several loads yearlings \$11.50@12.00; one load, \$12.10. Weighty steers scaling 1,323-lb. earned \$10.50.

She stock also advanced 15@25c. Bulls held steady and veals and heavy calves closed weak to 50c lower.

HOGS—Local supplies have continued light but Eastern and Southern centers show increases and, in the aggregate, supplies have been light. A comparison Thursday with Thursday shows lights and butchers \$1.00@1.25 lower and packing grades 75c lower.

The increased supplies at outside points resulted in a withdrawal of shipping inquiry and with the lessened competition, the kinds that have been in favor with these outside buying suffered the greater loss on Thursday; 140@190 lb. weights ranged \$11.00@11.25; 190@250 lb. lights and butchers, \$11.25@11.40; heavy butchers, 250-lb. and up, \$11.40@11.50; top, \$11.50; packing sows mostly \$9.75@10.50.

SHEEP—Market on fat lambs has been under pressure, weakness traceable to increased supplies at Eastern centers and bearish wires. In a general way, a decline

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Nov. 11, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$12.10	\$12.15	\$11.50	\$11.85	\$11.25
BULK OF SALES:	11.25@11.85	11.75@12.10	10.50@11.40	11.40@11.75	9.75@11.25
Hvy wt. (250-350 lbs.) med-ch.	11.65@12.00	11.75@12.00	10.75@11.50	11.30@11.75	11.00@11.25
Med. wt. (200-250 lbs.), med-ch.	11.50@11.85	11.85@12.00	10.60@11.50	11.00@11.75	11.15@11.25
Lt. wt. (160-200 lbs.), com-ch.	11.35@11.75	11.75@12.15	10.90@11.50	11.60@11.75	11.00@11.25
Lt. lt. (130-160 lbs.), com-ch.	11.20@11.90	11.90@12.15	10.50@11.15	11.40@11.80	11.00@11.25
Packing sows, smooth and rough	10.00@11.25	10.25@11.25	9.50@10.00	9.75@11.10	9.50@10.00
Slight. pigs (130 lbs. down), med-ch.	11.25@11.90	11.50@12.10	11.00@12.00	11.25@12.25	11.75@12.25
Av. cost and wt. Wed. (pigs excluded)	11.83-216 lb.	12.03-216 lb.	11.30-241 lb.	11.70-218 lb.	11.53-201 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):

	9.25@10.50	8.00@10.15	8.25@ 9.85
STEERS (1,100-1,500 LBS.):	10.10@12.25	9.50@11.75	9.00@11.85	9.25@11.25
Good	9.35@11.75	9.00@10.00	8.35@11.00	8.25@10.25
Medium	7.75@10.00	7.00@ 9.50	7.00@ 9.35	6.65@ 8.75
Common	6.25@ 7.75	5.50@ 7.00	5.35@ 7.00	5.50@ 6.85

STEERS (1,100 LBS. DOWN):

	11.75@12.50	11.25@12.00	11.00@12.10	10.25@12.00
Good	10.00@11.85	10.00@11.25	9.35@11.15	8.75@10.25
Medium	7.30@10.25	7.25@10.00	7.00@ 9.80	6.90@ 9.15
Common	6.00@ 7.75	5.50@ 7.25	5.35@ 7.00	5.50@ 6.90
Canner and cutter	5.00@ 6.00	5.00@ 5.50	4.40@ 5.35	4.50@ 5.50

LT. YRIG. STEERS AND HEIFERS:

	9.75@12.40	9.75@11.75	9.00@11.85	9.10@12.00	9.50@11.25
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HEIFERS:

	7.50@11.50	8.00@10.75	7.00@10.75	7.00@10.50	6.75@ 9.00
Good-choice (850 lbs. up)	7.50@11.50	8.00@10.75	7.00@10.75	7.00@10.50	6.75@ 9.00
Common-med. (all weights)	5.75@ 8.75	5.00@ 7.75	5.00@ 8.00	4.75@ 7.75	4.75@ 6.75

COWS:

	5.75@ 7.25	5.75@ 7.50	6.00@ 7.85	5.50@ 7.25	5.25@ 7.00
Good to choice	5.75@ 7.25	5.75@ 7.50	6.00@ 7.85	5.50@ 7.25	5.25@ 7.00
Common and medium	4.65@ 5.75	4.75@ 5.75	4.65@ 6.00	4.50@ 5.50	4.25@ 5.25
Canner and cutter	3.75@ 4.65	3.85@ 4.75	3.75@ 4.65	3.65@ 4.50	3.25@ 4.25

BULLS:

	6.50@ 7.00	6.00@ 6.25	5.75@ 6.25	5.05@ 6.00	5.50@ 6.25
Good-ch. (beef 1,500 lbs. up)	6.50@ 7.00	6.00@ 6.25	5.75@ 6.25	5.05@ 6.00	5.50@ 6.25
Good-ch. (1,500 lbs. down)	6.50@ 7.25	6.00@ 6.50	5.75@ 6.50	5.65@ 6.15	5.50@ 6.50
Common-med. (canner and bologna)	5.25@ 6.50	4.25@ 6.25	4.50@ 5.75	4.00@ 5.65	4.50@ 5.50

CALVES:

	6.00@ 8.50	6.00@ 8.00	5.25@ 8.00	6.00@ 8.25	5.50@ 7.00
Medium to choice (milk fed, exc.)	6.00@ 8.50	6.00@ 8.00	5.25@ 8.00	6.00@ 8.25	5.50@ 7.00
Cull-common	4.75@ 6.00	4.75@ 6.00	4.25@ 5.25	4.00@ 6.00	4.00@ 5.50

VEALERS:

	10.00@12.50	8.00@13.50	7.50@12.00	7.50@11.50	7.00@10.00
Medium to choice	10.00@12.50	8.00@13.50	7.50@12.00	7.50@11.50	7.00@10.00
Cull-common	7.00@10.00	4.50@ 8.00	5.00@ 7.50	4.00@ 7.50	5.00@ 7.00

Slaughter Sheep and Lambs:

Lambs, med. to choice (84 lbs. down) 12.00@14.00

Lambs, com.-carr. (all weights) 8.25@12.00

Yearling wethers, medium to choice 9.25@12.00

9.00@11.50

8.00@11.00

8.75@11.00

Ewes, common to choice 4.75@ 7.00

3.00@ 6.50

3.75@ 6.75

4.00@ 6.50

4.25@ 6.50

Ewes, canners and cull. 2.00@ 4.75

1.50@ 3.00

1.25@ 3.75

1.50@ 4.00

1.50@ 4.25

of 50c is reported on fat lambs for the period.

On the current day's trade, bulk of the fat woolled lambs, including natives, fed westerns and fat range sold \$13.00@13.15, while fed clipped lamb sales clustered at \$12.00. Fat sheep held steady. Bulk desirable weight fat ewes \$6.00@6.50; week's top, \$6.75.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Nov. 10, 1926.

CATTLE.—Few, if any price changes have developed in the market for killing cattle as a whole during the past week, although the trade at the present time is carrying a strong undertone on practically all lines. Very few dryfeds have been offered, odds and ends of mixed yearlings scoring at \$10.00@12.00. Best of the grass fat steers cleared at \$8.75, other desirable kinds \$7.50@8.25, the bulk \$6.25@7.50.

She stock sold largely in the \$4.00@6.25 limits, a few loads of good cows up to \$6.00, with a car of lightweight heifers as high as \$8.25. Cutters have turned in the \$3.25@3.75 range, while bulls scored for the most part at \$5.00@5.50. Vealers are still holding at the \$9.50@9.75 levels.

HOGS.—The general hog market since a week ago averages around 50c or more lower with butcher hogs suffering the greatest loss. Packing sows ruled mostly 35c or more lower, while the pig market was about steady. Recently bulk of the butcher and bacon hogs cashed at \$11.75, with some lights and underweights down to \$11.50. Packing sows sold at \$10.00@10.25 mostly. Bulk of the desirable pigs cleared at \$12.00.

SHEEP.—Fat lamb values for the week's period ruled from 25@50c lower with yearling wethers suffering about the same loss. Other classes held at about steady prices for the period. Lately bulk of the better grade fat lambs sold at \$13.00@13.25, with the plain buck lambs at mostly \$12.25. Heavies and culls sold at \$10.50 and \$8.50 respectively, with yearling wethers at \$9.00@10.00 mostly.

Bulk of the fat ewes cashed at \$4.50@6.50.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Nov. 9, 1926.

CATTLE.—Receipts of cattle for two days were 6,800. The corresponding two days last week we received 9,200. Monday's market was slow to start, but was on about a steady basis with last week's close for yearlings and light steers.

Heavy steers are slow and weak to 10@15c lower. Best yearling steers here this week scored at \$11.50, others selling from \$10.50@11.25, while medium yearlings ranged down to \$8.75. Medium weight steers sold largely from \$9.00@10.50, while strong weight native steers were scarce with a few sales at \$9.50. Tuesday's market for both steers and butcher stock showed strength and was quoted strong to 15c higher.

HOGS.—Hog receipts for two days total around 7,000, which was 3,500 short of a week ago, but the market continues to show a weakness. The market for the two days is around a quarter lower. There has been a tendency in the last week to lessen the spread between light and heavy hogs and the bulk of the hogs are selling in a range of 25c.

Top prices today were made on medium weight butchers at \$12.45, while the bulk of the hogs sold at \$12.15@12.35, with the packing sows selling mostly at \$9.75@11.75.

SHEEP.—Sheep receipts amounted to only 4,000 for the two days, but light receipts have not tended to advance the market, in fact, the market is steady to 25c lower. Top on lambs, both light and handy-weights, is \$13.60, fed ewes are in fair demand and topped at \$6.60.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Nov. 6, 1926, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.	
Armour & Co.	7,951	9,500	11,950	
Swift & Co.	7,811	18,700	13,916	
Morris & Co.	4,214	8,800	6,163	
Wilson & Co.	7,172	12,000	10,244	
Anglo-Amer. Prov. Co.	880	4,900	—	
G. H. Hammond Co.	3,744	7,900	—	
Libby, McNeill & Libby	2,968	—	—	
Brennan Packing Co.	5,800	hogs; Miller & Hart, 4,000 hogs; Independent Packing Co. 1,000 hogs; Boyd, Lunham & Co., 7,700 hogs; Western Packing & Provision Co., 8,900 hogs; Roberts & Oake, 4,800 hogs; others, 24,200 hogs.	—	—
Total	40,412	7,127	20,580	

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,653	1,607	5,006	1,076
Cudahy Pkg. Co.	5,280	1,172	4,167	3,208
Fowler Pkg. Co.	820	—	—	—
Morris & Co.	4,888	1,367	4,804	1,264
Swift & Co.	6,351	2,202	6,489	1,440
Wilson & Co.	6,182	687	7,202	2,312
Local butchers	873	92	1,211	45
Total	30,042	7,127	20,580	9,945

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,820	6,654	6,206
Cudahy Pkg. Co.	5,398	5,435	7,729
Dold Pkg. Co.	1,162	3,832	—
Morris & Co.	2,949	2,548	3,233
Swift & Co.	5,376	4,011	8,861
Glassburg, M.	1	—	—
Hoffman Pkg. Co.	79	—	—
Mayerowich & Vail.	46	—	—
Omaha Pkg. Co.	56	—	—
J. Rife Pkg. Co.	6	—	—
J. Roth & Sons.	51	—	—
So. Omaha Pkg. Co.	153	—	—
Lincoln Pkg. Co.	369	—	—
Morell Pkg. Co.	18	—	—
Sinclair Pkg. Co.	158	—	—
Wilson & Company	59	—	—
Kennett-Murray Co.	—	683	—
J. W. Murphy	—	3,250	—
Other hog buyers, Omaha	—	9,541	—
Total	20,650	35,954	26,088

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,805	923	4,470	1,713
Swift & Co.	5,558	2,171	5,804	1,492
Morris & Co.	3,087	1,629	3,788	1,414
East Side Pkg. Co.	2,079	174	6,148	75
Total	15,587	4,897	20,210	4,594

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,823	1,023	15,219	8,493
Armour & Co.	2,807	444	8,502	2,787
Morris & Co.	2,607	296	6,517	1,706
Others	3,686	381	3,645	3,704
Total	12,925	2,147	33,883	16,690

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,471	529	7,748	2,659
Armour & Co.	3,264	400	6,734	5,880
Swift & Co.	2,104	670	4,404	3,311
Sack Pkg. Co.	303	37	12	—
Smith Bros. Pkg. Co.	53	21	27	—
Local butchers	135	37	3	—
Orders buyers and packer shipments	1,597	202	5,064	—
Total	10,927	1,986	24,082	9,850

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,123	826	1,535	81
Wilson & Co.	1,375	677	1,482	20
Others	69	—	312	—
Total	2,767	1,503	3,338	101

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	763	170	3,128	189
Kroger Groc. & Bak. Co.	211	72	2,154	—
Gus Juengling	139	101	—	32
J. & F. Schrot Pkg. Co.	26	—	2,070	—
H. H. Meyer Pkg. Co.	34	—	2,245	—
J. Hilberg's Sons	138	—	—	57
A. Sander Pkg. Co.	0	—	1,100	—
Sam Gall	22	20	—	391
J. Schlaeter's Sons	258	204	—	187
Wm. G. Rehn's Sons	180	37	—	—
Total	1,750	642	10,697	856

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,826	5,290	27,450	9,253
Cudahy Pkg. Co.	850	2,568	—	—
Hertz Bros.	244	45	—	—
Swift & Co.	7,965	8,099	35,745	12,098
United Pkg. Co.	1,902	107	—	—
Others	2,323	265	18,055	7,720
Total	19,120	16,374	81,250	29,071

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,086	420	2,346	1,057
Armour & Co.	386	212	2,129	398
Blayne-Murphy Co.	365	224	1,188	637
Others	313	197	336	637
Total	2,900	1,033	6,019	2,874

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	998	2,624	12,810	1,583
Miller & Hart	1,317	321	10,726	441
Armour & Co.	227	12	2,860	39
Indiana Abat. Co.	1,051	66	—	85
Hilgemeyer Bros.	—	—	750	—
Brown Bros.	132	18	—	12
Bell Pkg. Co.	34	—	382	—
Schusler Pkg. Co.	24	—	576	—
Riverview Pkg. Co.	15	5	374	3
Meier Pkg. Co.	98	11	392	—
Indiana Prov. Co.	—	—	611	—
A. Wabnitz	11	96	—	42
Hoosier Abat. Co.	40	—	—	—
Others	621	93	612	410
Total	4,617	3,246	30,693	2,615

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,340	797	5,444	462
Dold Pkg. Co.	358	38	4,164	—
Local butchers	330	—	—	—
Total	2,232	835	9,008	462

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Nov. 6, 1926, with comparisons:

CATTLE.

	Week ending Nov. 6,	Prev. week	Cor. week
Chicago	34,740	43,667	36,477
Kansas City	30,042	31,404	30,810
Omaha	20,650	24,623	24,865
St. Louis	13,581	18,729	33,066
St. Joseph	12,925	14,425	13,101
St. Paul	10,210	10,771	9,085
Oklahoma City	10,267	12,767	13,104
Indianapolis	4,617	6,037	5,600
Cincinnati	2,104	2,104	1,774
Milwaukee	6,019	6,019	4,848
Wichita	2,328	2,328	2,734
Denver	2,300	3,940	3,906
St. Paul	19,120	20,512	16,080
Total	15		

November 13, 1926.

THE NATIONAL PROVISIONER

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HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—Packer hide market fairly active, with sales on most descriptions at further decline of $\frac{1}{2}$ c; light native cows steady at last week's prices, and late sales of heavy native cows showed full cent decline from previous week. Around 125,000 hides reported moved during week, being current take-off, and most killers keeping well sold up. Considerable interest attached to annual meeting of Tanners' Council, in session here this week.

Spready native steers quiet and nominally 17@17½c. About 10,000 heavy native steers sold at 15c; extreme native steers brought 14c.

Butt branded steers sold in small way, about 2,000 bringing 14c. Around 16,000 Colorados sold at 13½c. Sales of heavy Texas steers reported at 14c; light Texas steers quiet, 13½c asked. Extreme light Texas steers sold with branded cows at 12½c.

One packer sold 5,000 heavy native cows early at 14c; later, around 25,000 moved at further decline of $\frac{1}{2}$ c, bringing 13½c, and selling on parity with light cows. About 50,000 light native cows sold at 13½c, possibly 35,000 of these by one packer. About 20,000 branded cows brought 12½c.

Native bulls quiet and nominally 10½@10¾c, based on last sales; branded bulls last sold at 9c for northerns and 10c for southerns, before recent break.

SMALL PACKER HIDES.—The first trading in November take-off appeared early in week. One local small packer moved Nov. and Dec. productions, involving a total of 20,000 hides, obtaining 13c for all-weight native steers and cows and 12½c for branded; bulls were included at 9½c for natives and 7½c for branded. Two other local killers sold Nov. and Dec. productions, totalling 14,000 and 10,000 hides, respectively, at 13c and 12½c, and another killer moved 2,400 Nov. take-off at same figures, bulls not included. A local killer moved a few Sept.-Oct. bulls late last week, at 9½c for natives and 8c for branded.

COUNTRY HIDES.—Country hides in fair demand. Some dealers who sold ahead before break reported in market buying to fill orders but demand on part of tanners rather quiet. Good all-weights, around 47 lb. av., priced at 11c, delivered, some averaging slightly lighter moving at 10½c for immediate delivery. Heavy steers quoted at 10@10½c; heavy cows 9½@10c asked. Buff weights generally priced at 11c, some moving 10½c. Extreme weights 14c, selected, asked for 25-45 lb. weights and 13c for 25-50 lb. Bulls priced around 7½c, selected. All-weight western branded quoted at 9c, Chicago freight.

CALFSKINS.—Packer calfskins were active early in week, around 80,000 changing hands. One packer moved Oct. production, around 25,000, at 18½c, this being $\frac{1}{2}$ c lower than previous asking price. Another packer moved a round lot at same figure; these said to be mostly light weights and higher figure asked for heavier skins.

First salted Chicago city calfskins steady. Last trade at 17c and unfilled orders in the market at this figure. Outside city skins priced around 16@16½c, selected, some held at 17c. Resalted lots slow and priced at 14@15c, selected.

KIPSKINS.—One killer moved 15,000 Oct. kips at a reported price of 17½c for natives, over-weights included at 15½c, branded at 13½c. Another packer sold quantity at 17½c and asking 17½c for more. A third packer later reported bids of 17½c and is asking 18c for natives.

First salted Chicago city kips 16c last

paid and considered nominal market. Outside city kips priced at 15½@16c. Resalted lots steady at 14@15c, selected.

Demand for slunks in the fur trade has quieted down. Market on packer regular slunks called nominally around \$1.75 by some killers; bids of \$1.25 for good sized lots reported. Hairless slunks last sold at 85c, flat.

HORSEHIDES.—Horsehides about steady. Choice renderers quoted at \$5.00@5.25, good mixed lots around \$4.50 and ordinary country hides at 4.00.

SHEEPSKINS.—Dry pelts priced at 22@24c per lb., according to section. Packer shearlings remain quiet; few produced and demand light. One packer sold a car, straight run, at \$1.30; another car on the market from another direction at same figure. Pickled skins rather quiet; last sale reported a car averaging \$8.50 for straight run, some calling market nominally around \$8.75.

PIGSKINS.—No 1 pigskin strips steady. One car sold at 8c, f.o.b. Chicago, late last week, for other than tanning purposes; tanners ideas around 7c and sales made in a small way at this figure. Gelatine stocks rather quiet; some sales reported at 4½c, and this figure bid, 5½c asked.

New York.

PACKER HIDES.—City packer hides quiet and the recent break in western market will no doubt have an effect on November offerings, although little disposition to offer November hides as yet. Last sales of butt branded October koshers at 15c, and Colorados at 14½c, this business being reported before the break in the West. One packer moved 900 September-October native bulls at 10c.

COUNTRY HIDES.—Country hide market easier, with buyers' ideas ½@½c below prices asked by sellers. Asking 11@11½c for buffs. Extremes, 25-45 lb., offered at 14c, some northern hides at 14½c; the 25-50 lb. weights priced around 13½c, some asking higher. Northern bulls sold in a small way at 7½c.

CALFSKINS.—New York city calfskin market a bit firmer on the light end and some confidential trading thought to have been done. The 5-7's priced nominally around \$1.60; 7-9's, \$1.90@1.95; and 9-12's, \$2.67½@2.70.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for week ending Nov. 6, 1926, 5,363,000 lbs.; previous week, 4,397,000 lbs.; same week, 1925, 2,916,000 lbs.; from Jan. 1 to Nov. 6, 154,687,000 lbs.; same period, 1925, 149,764,000 lbs.

Shipments of hides from Chicago for week ending Nov. 6, 1926, 6,017,000 lbs.; previous week, 6,704,000 lbs.; same week, 1925, 4,735,000 lbs.; from Jan. 1 to Nov. 6, 224,402,000 lbs.; same period, 1925, 206,631,000 lbs.

IRELAND BOOSTS BACON TRADE.

Pig raisers and others interested in bacon curing in Ireland, following the lead set in England and Scotland, have met to consider the improvement of their industry and the production of more pigs and, consequently, of more bacon, says Alfred Nutting, Clerk, American Consulate General, London, in a report to the U. S. Department of State, and made public by the Department of Commerce.

Any increase in the production of pig products either in Great Britain or elsewhere for export to the British Isles will affect American exports to this country, it is believed.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Nov. 6, 1926.

	CATTLE.	Week ending Nov. 6.	Prev. week.	Cor. week.
Chicago	34,740	43,667	44,641	1925.
Kansas City	37,169	38,362	41,425	
Omaha	18,833	23,278	28,257	
East St. Louis	15,606	18,729	16,582	
St. Joseph	11,152	11,831	12,704	
Sioux City	10,924	11,484	9,763	
Cudahy	1,090	1,068	1,030	
Ft. Worth	8,032	7,388	8,630	
Philadelphia	2,321	2,029	2,100	
Indianapolis	4,724	5,948	3,115	
Boston	2,383	2,049	2,700	
New York and Jersey City	10,023	10,482	9,281	
Oklahoma City	4,270	4,710	7,528	
Total	161,329	181,468	180,696	

	HOGS.	Week ending Nov. 6.	Prev. week.	Cor. week.
Chicago	118,200	112,100	94,870	
Kansas City	29,569	30,904	18,063	
Omaha	21,820	19,850	27,881	
East St. Louis	34,162	20,526	38,872	
St. Joseph	30,385	29,278	18,299	
Sioux City	8,985	14,588	24,304	
Cudahy	8,450	11,355	3,836	
Ft. Worth	10,367	19,409	23,137	
Philadelphia	1,009	19,787	16,130	
Indianapolis	10,017	9,777	13,358	
Boston	51,576	50,637	66,576	
New York and Jersey City	3,329	2,956	4,175	
Total	368,081	350,538	366,986	

	SHEEP.	Week ending Nov. 6.	Prev. week.	Cor. week.
Chicago	42,273	58,019	48,507	
Kansas City	9,945	16,506	11,019	
Omaha	26,158	15,549	12,685	
East St. Louis	8,000	12,098	11,681	
St. Joseph	12,986	12,941	9,574	
Sioux City	10,102	6,606	7,782	
Cudahy	260	600	447	
Ft. Worth	2,485	1,812	2,670	
Philadelphia	5,854	5,285	5,737	
Indianapolis	1,009	966	733	
Boston	6,629	7,424	8,132	
New York and Jersey City	55,862	51,130	55,865	
Oklahoma City	101	74	204	
Total	182,614	188,534	175,166	

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Nov. 13, 1926, with comparisons, are reported as follows:

	PACKER HIDES.	Week ending Nov. 13, '26.	Week ending Nov. 6, '26.	Cor. week.
Spready native steers	17 @17½c	@17½c	17½ @18	
Heavy native steers	@15	@16	@16½	
Heavy Texas steers	@14	@14½	@15	
Heavy butt brandied steers	@14	@14½	@15	
Heavy Colorado steers	@13½	@14	@14	
Ex-light Texas steers	@12½	@13½ ax	@12½	
Branded cows	@12½	@13	@12½	
Heavy native cows	@13½	@14½	@15	
Light native cows	@13½	@13½	@14½	
Native bulls	10½@10½	@10½	@12½	
Branded bulls	9@10	9	9@10	
Calfskins	18@17½	@19	22½@23	
Kips, overwt.	17½@17½	@19	@20½	
Kips, 15%@16	15@16	15@16	16@16	
Kips, branded, 13½@14	13½@14	13½@14	14@15	
Slunks, regular, 12½@12½	12½@12½	12½@12½	12½@12½	
Slunks, hairless, @85	@85	50	55	
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.				

	CITY AND SMALL PACKERS.	Week ending Nov. 13, '26.	Week ending Nov. 6, '26.	Cor. week.
Natives, all weights	@13	@14½	@14½	
Branded hds.	@12½	@13½	@12½	
Bulls, native	9½@10	10 @10½ ax	10 @10½ ax	
Branded bulls	7½@8	8½@9 ax	8½@9 ax	
Calfskins	17@17½	16½@17	18½@18	
Kips	16@16	15½@16	16½@16	
Slunks, regular	@1.25n	@1.25	@1.25	
Slunks, hairless	@60n	@60	@40	

	COUNTRY HIDES.	Week ending Nov. 13, '26.	Week ending Nov. 6, '26.	Cor. week.
Heavy steers	10 @10½	10½ @11½	12 @12½	
Heavy cows	9½@10½	10@10	11@11½	
Bulls	10½@11½	11@11½	11½@12½	
Extremes	13@14	13½@14	14@14½	
Bulls	6@7½	7½@8	8@9½	
Calfskins	13@13½	13½@13½	15@16	
Kips	13@13½	13@13½	14@15	
Light calf.	1.00@1.05	1.00@1.10	1.00@1.10	
Deacons	1.00@1.05	1.00@1.10	1.00@1.10	
Slunks, regular	.00@.75	.00@.75	.00@.75	
Slunks, hairless	.15@.25	.15@.25	.30@.40	
Horseshides	4.00@5.25	4.00@5.00	4.50@5.00	
Hogskins	35@45	35@45	25@30	

	SHEEPSKINS.	Week ending Nov. 13, '26.	Week ending Nov. 6, '26.	Cor. week.
Packer lambs	1.50@2.25	1.50@2.25	1.25@2.25	
Pkrs. shearlings	1.25@1.80	1.25@1.85	1.40@1.85	
Dry pelts	.02@.24	.02@.25	.28@.31	

ICE AND REFRIGERATION

ICE NOTES.

Service Cold Storage Company, Ltd., has been incorporated in Honolulu, T. H., with a capital stock of \$125,000 by E. C. Winston and W. H. Campbell.

General Service Cold Storage & Warehouse Company has been incorporated in Carlstadt, N. J., with a capital stock of \$100,000 by D. Abraham, E. Fell and A. Fell.

Mississippi Central Power Corp., has been incorporated in Baltimore, Md., with a capital stock of \$100,000,000 by O. L. Johnson, James B. Field and P. E. Cowan. The company will engage in manufacturing, refrigeration, storage, etc.

Star Cold Storage Company has been incorporated in Vancouver, Wash., with a capital stock of \$22,000 by H. O. Christopherson, O. C. Claypool and J. D. Wineberg.

SOOT BLOWER KINKS.

A point that is oftentimes overlooked by the average engineer is that when using mechanical soot blowers it is not necessary to turn the steam on so long on later

passes of boilers as on the first passes. Much valuable steam can be saved by proportioning the amount of steam almost directly with the amount of heat absorbed by the tubes in the various passes.

The first rows of tubes with which the gases and radiant heat come in contact do most of the heat absorbing and therefore they should have more attention than the tubes in the last passes which do much less absorbing.

If it is impractical to clean the last passes more quickly than the first passes because of the mechanical construction of the blower, it may be better to omit operating the blower in the last passes every time some blowing is done. It is better to confine one's efforts to cleaning the first passes.

Thus the last passes may be blown once a day or even once a week, depending upon the kind of fuel, the overload, etc. At the same time it might be well to clean the first pass twice a day or even more frequently.

An excellent rule for determining the amount of steam used by a soot blower is this: To the gauge pressure in lb. per sq. in. add 14.7; then multiply by the total

area of all of the openings in the soot blower element in sq. in.; and lastly divide by 70. The result is the number of pounds of steam used per second.

By applying this rule to the various elements installed on the boilers, it is a simple matter to determine the annual savings that can be effected as a result of timing operations and saving steam. Steam is becoming more and more valuable as time advances and we can no longer afford to waste it.—*Refrigerating World*.

REFRIGERATORS RUN BY GAS.

Gas-operated refrigerators, a new development in mechanical cooling, were shown at a recent exhibit put on by the American Gas Association in Atlantic City, N. J. It was said that the machines would be available for the public soon.

The new gas machines possess many features that will make them popular with the general public, according to Alexander Forward, managing director of the Association. The cost of operation compares favorably with that of other refrigerators, and the gas machines are said to be noiseless.

"As far as the consumer is concerned, he has in the gas-operated machine an appliance in which he can place the utmost confidence," says Mr. Forward. "These machines employ the absorption or adsorption principle, having no moving parts, which distinguishes them from the electric machines."

REFRIGERATION CONVENTIONS.

Some of the coming conventions which are of interest to ice and refrigeration experts are the following:

American Society of Refrigerating Engineers, Hotel Astor, New York City, Dec. 7, 8 and 9, 1926.

Arkansas Association of Ice Industries, Lafayette Hotel, Little Rock, Ark., Nov. 26 and 27, 1926.

New York, Pennsylvania and Ohio Ice Association, Hotel Jamestown, Jamestown, N. Y., March 23 and 24, 1927.

Ontario Ice Association, Inc., King Edward Hotel, Toronto, Canada, Nov. 18 and 19, 1926.

Oklahoma Ice Manufacturers' Association, Huckins Hotel, Oklahoma City, Okla., Nov. 23 and 24, 1926.

Indiana Ice Dealers' Association, Indianapolis, Ind., Dec. 8 and 9, 1926.

Florida Ice Manufacturers' Association, Hotel San Juan, Orlando, Fla., Nov. 23, 1926.

Kentucky Ice Manufacturers' Association, Kentucky Hotel, Louisville, Ky., Dec. 7 and 8, 1926.

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12" x 36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

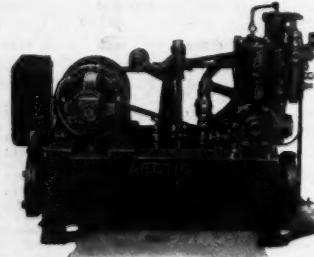


It Can't Forget to Close Itself STEVENSON'S "Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air.

Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co.
1511 West Fourth St. Chester, Penna.



"There is an 'Arctic' near you" which demonstrates its superiority

Giving lasting satisfaction to the meat trade has made Arctic Refrigerating Machines their choice.

We shall gladly investigate and guarantee results for your particular problem

The Arctic Ice Machine Co.

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Anhydrous Ammonia
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Deal Direct with the Manufacturer



PLENTY OF LAMBS IN PROSPECT.

(Continued from page 23)

orado this winter would only be from 40 to 50 per cent of last year, representing a decrease of over 700,000 head.

This decrease is partly offset by increases in most of the other regular feeding states in the west, especially in Utah and California. In addition considerable numbers will be fed in Arizona, New Mexico and western Texas where market feeding is quite unusual. The increased western feeding is in states which usually ship before the first of March, while the decrease in Colorado is largest in the late marketing sections.

Because of the feed situation in several of these states, it is expected that the movement this year will be earlier than usual, with heavy shipments in December indicated. It seems likely that considerable western marketings may be expected during December and January when the peak of corn belt shipments takes place.

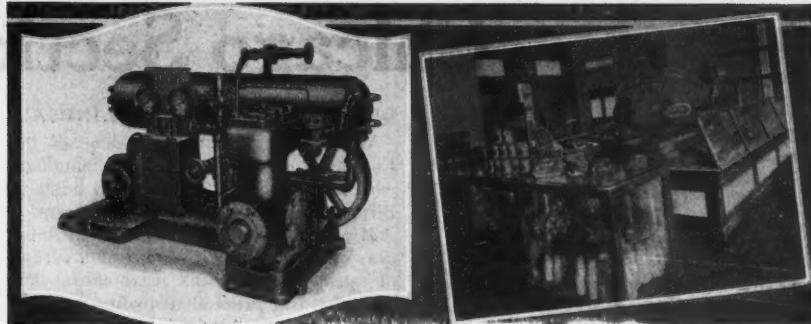
Market receipts of western sheep have been materially larger than last year since July, while receipts of native sheep have been smaller. Total receipts at twelve

He Sold His Ham Boilers!

Advertiser F.S.624 spent \$2 a week to advertise a lot of used ham boilers he wanted to get rid of.

He received 15 offers through his little ad in the "For Sale" page of THE NATIONAL PROVISIONER.

Did it pay? He thinks so.



ARE YOU SELLING YOUR SHARE?

York Mechanical Refrigeration will help you to do it.

According to estimates made by the United States Department of Agriculture, the total per capita consumption of all meats (beef, veal, mutton, lamb and pork) was 154.3 pounds during 1925.

Multiply the number of your custo-

mers by 154.3 and compare the result with your meat sales for last year.

What's the answer?

Write for further particulars on York Mechanical Refrigeration for the meat market, and how it will help you.

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

leading markets for four months, July to October, this year were over 700,000 head larger than last year and much the largest since 1921.

Slaughter during the same period was also the largest in five years. While reports from the west have indicated a closer culling of old ewes than in recent years, these have not showed up at the markets. The number of sheep slaughtered in total inspected slaughter of sheep and lambs during July, August and September this year was the smallest both in actual numbers and percentage in five years.

SILZ INSURES EMPLOYEES.

The House of A. Silz, well-known meat packers and provision dealers of New York, have adopted a cooperative pro-

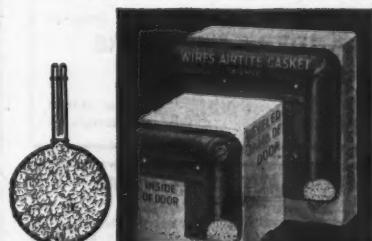
gram which includes group life insurance, a visiting nurse service and liberal sick and non-occupational accident benefits. It is being underwritten by the Metropolitan Life Insurance Company on a cooperative basis whereby the employer and employees jointly pay the premiums.

The life insurance of each male employee in the main classification covered amounts to \$1,000 while that of each woman is \$500. The health and accident policy provides that when an employee is unable to work because of sickness, or through injury received while off duty, he shall be paid \$10 a week for a maximum of thirteen consecutive weeks.

Besides the visiting nurse service, the plan also includes a total and permanent disability provision and the periodical distribution of health conservation pamphlets.

\$TOP COLD AIR LEAKS\$

Save refrigeration waste by equipping your refrigerators and cold storage rooms with the genuine Wirs "Airtite" Cushion Door Gasket. This is a flexible, insulated, rubberized strip that hermetically seals doors, thus keeping the warm air out and the cold air in. It is used by refrigerating and cold storage plants everywhere. Makes a big saving on your ice or refrigeration bills. Comes in five different sizes to fit any door. Send today for samples and prices. Stop that costly leakage of cold air!



Made in 5 sizes to fit any door. Cut above shows No. 0 Jumbo for cold storage doors.

E. J. WIRFS ORGANIZATION

Sole Manufacturer and Patentee

113 S. 17th St., Saint Louis

Chicago Section

A. Campbell, of the Globe Soap Works, Cincinnati, Ohio, made a business trip to the city early in the week.

President Jay E. Decker, of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., was a Chicago visitor this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., put in his usual appearance in Chicago this week.

M. Schussler, of the Frank Schussler Packing Co., Indianapolis, Ind., with Mrs. Schussler and a party of friends, came to Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 46,704 cattle, 11,551 calves, 87,404 hogs and 44,196 sheep.

Fred Inches, well-known provision expert, who has been in Peoria, Ill., for the past two years, is back in Chicago, where he has accepted a place with Oscar Mayer & Co., Inc., as head of the provision department at the Chicago plant.

R. E. Chapman, secretary of the American Provisions Export Company, was receiving the congratulations of his many friends this week on the birth of a daughter, who has been named Margaret. This is the first daughter in the family, and R. E. is walking on air.

Provision shipments from Chicago for the week ending Nov. 6, 1926, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week,
Cured meats, lbs.	19,986,000	26,000,000	16,066,000
Fresh meats, lbs.	44,113,000	43,334,000	42,274,000
Lard, lbs.	5,805,000	9,069,000	7,457,000

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DEATH OF WILLIAM M. LINDSAY.

William M. Lindsay, president of the Lindsay Pork Products Co., Birmingham, Ala., died October 25, 1926, at his home in Birmingham. He was 72 years of age.

Mr. Lindsay had been in the meat business only since 1919. With no knowledge of sausage making and meat curing, but with the firm belief that quality products would sell, Mr. Lindsay bought a small sausage plant and started his business.



THE LATE WILLIAM M. LINDSAY.

Birmingham were required to supply the rapidly-growing trade.

The business that Mr. Lindsay built is a tribute to economical practices and uniformly high quality product. A man who had spent most of his life in lines of work far removed from the meat business and who was able to take it up in his last years and make of it an outstanding success, is indeed a unique figure in the industry.

Mr. Lindsay was the first official court reporter in the state of Alabama, and reported some of the most exciting trials of the State's pioneer days. Later he engaged in the furniture business and still later became a florist.

He left the business of raising and handling flowers to become a manufacturer of high grade pork products. It would be difficult to find many successful men in the meat industry the most of whose life work had been devoted to such diversified lines.

The deceased is survived by three sons and three daughters. Funeral services were from the residence at 211 Pearl street, with interment in Oak Hill Cemetery, Birmingham, Ala.

The company will continue under Mr. Lindsay's name, one son, G. C. Lindsay, being the manager and another, Paul, assistant manager and sales manager.

E. D. Skipworth, of the House of A. Silz, New York, was a Chicago visitor late in the week.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending Saturday, November 6th, 1926, on shipments sold out were as follows: Cows, common to good, 8.50@12.50c; steers, common to medium, 13@15.50c; steers, good to choice, 16@19.50c; and averaged 13.36 cents a pound.

Packing House Products Oldest Brokers in Our Line

Tallow
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Carcass Beef—P. S. Lard—Green Pork
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Quick Reliable Service Guaranteed
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METROPOLITAN BANK BLDG.

MINNEAPOLIS. MINNESOTA

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill.
Cable Address, Pacarco

ARMOUR SUPTS. APPOINTED.

Reorganization of the General Superintendent's department of Armour and Company, announced this week by General Superintendent M. D. Harding, brings A. E. Danielson from the Fargo, N. D., plant to be assistant to Mr. Harding; also two other assistants, Chas. Eikel and J. J. Hayes, have been appointed. The appointment of these men as assistant general superintendents is in recognition of their services rendered in various other capacities, and the promotions are well merited.

Mr. Danielson started to work for Armour and Company in 1904 as a day laborer in the albumen department of the Kansas City plant. He soon attracted the attention of his superiors, and within two years he was superintendent of the albumen and beef tanks departments. Special work occupied his time after this until 1915, when he was transferred to South America in charge of the oleo, tanks and fertilizer operations at the La Plata plant.

He also helped supervise the construction of this plant, and in 1917 he became superintendent of the plant at Santa Ana, Brazil, remaining on this job until the construction work was finished and the plant was well along in operation. In 1919 he returned to the United States and in 1920 became superintendent of the Fort Worth plant.

Here he remained until 1925, when he was assigned to special work for the General Superintendent's department, and at the time of his promotion to the position of assistant general superintendent of all plants he was in charge of the recently opened plant at Fargo, N. D.

Charles Eikel, who will be one of the assistant general superintendents, with supervision over a number of plants, started his career with Armour and Company more than 30 years ago, tacking covers on lard tubs in the Chicago plant. His first job paid him 6½¢ an hour, but he remained on it only until his superiors found another position for him which meant a promotion. From one department to another throughout the Chicago plant he has held many positions and has learned the packing business from all angles.

Eventually he became a division superintendent and when the South St. Paul plant was opened in 1919 Mr. Eikel became its first superintendent. In 1921 he returned to Chicago to take charge of curing operations at all plants, and in 1924 he was appointed superintendent of the Chicago plant.

J. J. Hayes, who will also have supervision of a number of plants with the title of assistant general superintendent, got his first experience in a packing house in 1901 as a veterinary for the Bureau of Animal Industry. In this capacity he worked in packing plants in Chicago and New York until 1912, when he was given charge of sanitary conditions at all New York slaughter houses for the Manhattan Inspection Association.

In 1917 he came to the New York Butchers Dressed Meat Company as assistant superintendent of this plant, but

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith.

I SEE NO WAY—

- To restore respect for law except for parents to set the example.
- To save the home without all of us investing some time in it.
- To make the people religious if we spend all our energy arguing about it.
- To bring back easy times without all of us doing hard work.
- To make a success of business without first making a success of life.
- To elect honest men to office if honest men stay at home on election day.

his wide experience in government inspection work was responsible for his transfer to Chicago to work out of the General Superintendent's department, and in this capacity he has had occasion to visit all plants.

In 1925 he was transferred to New York as assistant general superintendent with supervision over all eastern plants. Here he remained until his assignment to his present duties as an assistant general superintendent of Armour and Company.

The assignment of plants to the newly appointed assistant general superintendents is as follows:

A. E. Danielson: Chicago, St. Paul, Omaha, Sioux City, Fargo and Huron.

Charles Eikel: Kansas City, East St. Louis, Fort Worth, St. Joseph, Oklahoma City, Jacksonville and Tifton.

J. J. Hayes: New York Butchers, Jos. Stern & Sons, Jersey City, Milwaukee, Indianapolis, Denver and Spokane.

The promotion of Mr. Eikel means a new superintendent for the Chicago plant, and Edward Innes, a former Morris & Company man, has been made superintendent of this plant. Mr. Innes was formerly assistant superintendent at Chicago.

Don King, superintendent of the New York Butchers Dressed Meat Co., has been brought to Chicago as assistant to Mr. Innes.

BRITISH PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on Nov. 1, 1926, with comparisons for last month and last year as estimated by the Liverpool Trade Association, are as follows:

	Oct. 31, 1926	Sept. 30, 1926	Oct. 31, 1925
Bacon, boxes	6,000	7,736	4,044
Hams, boxes	1,932	2,736	1,442
Shoulders, boxes	1,213	1,412	19
Lard (P. & W.) tons.	1,004	1,210	540
Lard (refined), tons.	4,416	4,939	4,016

Imports into Liverpool for the month of October:

Bacon (including shldrs.), bxs.	16,187
Hams, boxes	6,658
Lard, cwts.	53,117

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
Oct., 1926	4,215	1,741	749
Sept., 1926	4,084	2,474	705
Oct., 1925	4,275	2,155	982

LARD AND GREASE EXPORTS.

Exports of lard from New York, Nov. 1 to Nov. 10, 8,426,327 lbs.; tallow, none; greases, 11,278,000 lbs.; stearine, none.

CHICAGO LIVESTOCK.

	RECEIPTS			
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 1	20,928	3,894	42,141	19,067
Tues., Nov. 2	11,876	1,882	27,658	10,977
Wed., Nov. 3	14,065	2,212	18,880	15,759
Thur., Nov. 4	15,172	3,261	31,983	15,600
Fri., Nov. 5	4,903	1,111	26,436	6,575
Sat., Nov. 6	1,673	200	7,942	3,855

Total last week..... 68,647 12,656 155,010 71,233
Previous week..... 83,982 18,826 146,155 90,191
Year ago..... 71,543 15,968 150,349 69,815
Two years ago..... 74,298 13,990 174,255 78,800

	SHIPMENTS			
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 1	4,214	213	15,649	2,551
Tues., Nov. 2	2,773	439	7,323	5,468
Wed., Nov. 3	4,710	163	3,747	6,641
Thur., Nov. 4	5,701	356	5,972	8,002
Fri., Nov. 5	3,726	65	9,284	6,098
Sat., Nov. 6	578	98	2,104	563

Total last week..... 21,702 1,329 44,130 20,323
Previous week..... 36,415 1,265 36,164 33,654
Year ago..... 24,902 1,142 55,479 21,308
Two years ago..... 22,001 1,401 72,000 20,885
Receipts at Chicago Stock Yards thus far this year to Nov. 6, with comparative totals:

	Week.	Year to date.
Week ending Nov. 6	527,000	22,258,000
Previous week	541,000
1925	575,000	25,365,000
1924	500,000	31,012,000
1923	593,000	31,962,000
1922	590,000	24,326,000
1921	588,000	24,215,000

Combined weekly hog receipts at eleven markets for week ending Nov. 6, with comparisons:

Week.	Year to date.
Week ending Nov. 6	22,258,000
Previous week	22,258,000
1925	21,588,558
1924	648,331
1923	736,788
1922	6,028,554
1921	3,425,930

Combined receipts at seven markets for the week ending Nov. 6, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Nov. 6	288,000	445,000	215,000
Previous week	342,000	450,000	256,000
1925	284,000	474,000	175,000
1924	280,000	450,000	175,000
1923	273,000	641,000	186,000
1922	270,000	453,000	218,000
1921	242,000	460,000	186,000

Combined receipts at seven points for the year to Nov. 6, with comparisons:

	Cattle.	Hogs.	Sheep.
1926	9,751,000	18,736,000	10,485,000
1925	9,422,000	25,384,000	9,085,000
1924	9,721,000	26,220,000	9,625,000
1923	9,585,000	19,381,000	8,772,000
1922	7,972,000	18,740,000	10,446,000

*Calves at Omaha, St. Louis and St. Joseph, counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number weight—Pounds received, lbs.	Top Average— Pounds
This week	153,900 229	\$13.25 \$12.25
Previous week	140,155 242	12.80 12.80
1925	150,340 243	12.00 11.10
1924	174,255 234	10.25 9.90
1923	217,685 236	7.65 7.05
1922	165,582 230	8.75 8.30
1921	180,648 234	7.85 7.15

Av. 1921-1925..... 178,000 223 \$ 9.30 \$ 8.00

*Receipts and average weights for week ending Nov. 6, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Nov. 6	\$ 9.00	\$12.55	\$ 6.00	\$18.50
Previous week	9.70	12.80	6.00	13.35
1925	10.45	11.10	7.75	15.05
1924	10.00	9.30	6.40	13.75
1923	9.65	7.05	6.75	12.65
1922	10.10	8.30	7.10	13.05
1921	7.50	7.15	4.10	8.85

Av. 1921-1925..... \$ 9.55 \$ 8.00 \$ 6.40 \$12.85

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Nov. 6	47,300	110,100	40,600
Previous week	63,537	109,901	57,323
1925	46,641	94,870	48,507
1924	51,692	102,255	57,951
1923	47,751	184,221	51,107

*Saturday, Nov. 6, estimated.

Chicago packers hog slaughters for the week ending Nov. 6, 1926.

Armour & Co.	9,500
Anglo-American	4,800
Swift & Co.	18,700
Hammond Co.	7,800
Morris & Co.	9,800
Wilson & Co.	12,000
Byrd-Lummus	7,700
Western Packing Co.	8,800
Robert & Oake	4,800
Miller & Hart	4,000
Independent Packing Co.	5,800
Brennan Packing Co.	5,800
Agar Packing Co.	2,500
Others	21,700

Total 118,200

Previous week 112,100

1925 97,600

1924 112,800

1923 187,800

(For Chicago livestock prices see page 45.)

November 13, 1926.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
November 11, 1926.

Green Meats.

Regular Hams—

8-10 lbs. avg.	@@20%
10-12 lbs. avg.	@@20%
12-14 lbs. avg.	@@20%
14-16 lbs. avg.	@@20%
16-18 lbs. avg.	@@20%
18-20 lbs. avg.	@@20%

Skinned Hams—

14-16 lbs. avg.	@@24%
16-18 lbs. avg.	@@24
18-20 lbs. avg.	@@22
20-22 lbs. avg.	@@17%
22-24 lbs. avg.	@@18%
24-26 lbs. avg.	@@16%
26-30 lbs. avg.	@@16%

Picnics—

4-6 lbs. avg.	@@17%
6-8 lbs. avg.	@@15
8-10 lbs. avg.	@@14%
10-12 lbs. avg.	@@14
12-14 lbs. avg.	@@13%

Bellies—(Square cut and seedless)

6-8 lbs. avg.	@@23
8-10 lbs. avg.	@@22
10-12 lbs. avg.	@@21 1/2
12-14 lbs. avg.	@@21 1/2
14-16 lbs. avg.	@@21
16-20 lbs. avg.	@@20%

Pickled Meats.

Regular Hams—

8-10 lbs. avg.	@@24
10-12 lbs. avg.	@@24
12-14 lbs. avg.	@@24
14-16 lbs. avg.	@@24
16-18 lbs. avg.	@@22 1/2
18-20 lbs. avg.	@@22 1/2

Bolling Hams—(house run)

16-18 lbs. avg.	@@22 1/2
18-20 lbs. avg.	@@22
20-22 lbs. avg.	@@20%

Skinned Hams—

14-16 lbs. avg.	@@25
16-18 lbs. avg.	@@24 1/2
18-20 lbs. avg.	@@22 1/2
20-22 lbs. avg.	@@18 1/2
22-24 lbs. avg.	@@17
24-26 lbs. avg.	@@16 1/2
26-30 lbs. avg.	@@15 1/2

Picnics—

4-6 lbs. avg.	@@18
6-8 lbs. avg.	@@16 1/2
8-10 lbs. avg.	@@15
10-12 lbs. avg.	@@12 1/2
12-14 lbs. avg.	@@12 1/2

Bellies—(square cut and seedless)

6-8 lbs. avg.	@@23 1/2
8-10 lbs. avg.	@@23
10-12 lbs. avg.	@@22 1/2
12-14 lbs. avg.	@@22 1/2
14-16 lbs. avg.	@@22
16-20 lbs. avg.	@@21

Dry Salt Meats.

Extra short clears, 35/45

@@23 1/2

Extra short ribs, 35/45

@@22 1/2

Regular plates, 6-8

@@10%

Clear plates, 4-6

@@9%

Jowl butts

@@8%

Fat Backs—

@@11%

8-10 lbs. avg.

@@11%

10-12 lbs. avg.

@@11%

12-14 lbs. avg.

@@11

14-16 lbs. avg.

@@11

16-18 lbs. avg.

@@11

18-20 lbs. avg.

@@11

20-25 lbs. avg.

@@11

Clear Bellies—

@@17%

14-16 lbs. avg.

@@16

16-18 lbs. avg.

@@15

18-20 lbs. avg.

@@14

20-25 lbs. avg.

@@14

25-30 lbs. avg.

@@13

30-35 lbs. avg.

@@13

35-40 lbs. avg.

@@12

40-50 lbs. avg.

@@12

Pure Vinegars

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

THE NATIONAL PROVISIONER

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, NOVEMBER 6, 1926.

LARD—

Open. High. Low. Close.

Dec.	12.50	12.50	12.32 1/2	12.32 1/2
Jan.	12.50	12.60	12.42 1/2	12.50
May	12.75	12.75	12.62 1/2	12.62 1/2

CLEAR BELLIES—

Open. High. Low. Close.

Nov.	13.35	
Jan.	12.57 1/2	12.57 1/2	12.50	12.50

SHORT RIBS—

Open. High. Low. Close.

Nov.	13.20	
Jan.	13.00	12.45ax

TUESDAY, NOVEMBER 8, 1926.

LARD—

Open. High. Low. Close.

Nov.	12.27 1/2	12.27 1/2	12.20	12.25
Dec.	12.02 1/2	12.07 1/2	12.02 1/2	12.07 1/2
Jan.	12.05	12.12 1/2	12.05	12.12 1/2b
Mar.	12.10	12.20	12.10-12 1/2	12.20b
May	12.15	12.25	12.15	12.25b

CLEAR BELLIES—

Open. High. Low. Close.

Nov.	13.20	
Jan.	13.00	12.45n

WEDNESDAY, NOVEMBER 10, 1926.

LARD—

Open. High. Low. Close.

Nov.	12.32 1/2	12.32 1/2	12.12 1/2	12.12 1/2
Dec.	12.25	12.25	11.90	11.90ax
Jan.	12.29 1/2	12.29 1/2	11.92 1/2	11.92 1/2
Mar.	12.27 1/2	12.30	11.97 1/2	11.97 1/2b
May	12.32 1/2	12.32 1/2	12.02 1/2	12.02 1/2b

CLEAR BELLIES—

Open. High. Low. Close.

Nov.	18.00	18.00	12.90	12.90ax
Jan.	12.35	12.35	12.25	12.25ax

THURSDAY, NOVEMBER 11, 1926.

Armistice Day—Board Closed.

FRIDAY, NOVEMBER 12, 1926.

LARD—

Open. High. Low. Close.

Nov.	12.05	12.05	11.87 1/2	11.87 1/2b
Dec.	11.75	11.75	11.65	11.67 1/2b
Jan.	11.80	11.85	11.65	11.72 1/2b
Mar.	11.85	11.87 1/2	11.72 1/2	11.80b
May	11.97 1/2	12.00	11.80	11.87 1/2

CLEAR BELLIES—

Open. High. Low. Close.

Nov.	13.00	13.00	13.00	13.00
Jan.	12.15	12.25	12.10	12.25

SHORT RIBS—

Open. High. Low. Close.

Nov.	13.00	13.00
Jan.	12.15	12.25	12.10	12.25

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Nov. 11, 1926, with comparisons, were as follows:

	Week ending Nov. 11.	Prev. week.	Cor. week, 1925.</th
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Retail Section

Thanksgiving Windows

Tips for Dealer Who Wants to Put in Good Display

Thanksgiving is coming, Mr. Retail Meat Dealer!

Are you going to be prepared for it with a snappy, well-dressed window, or are you going to let your window remain about the same that week?

The little extra time and thought and money spent in fixing up a good window for Thanksgiving will bring you good returns. Everyone likes to eat on Thanksgiving, and if you can fix up your window in an attractive manner you will reap a harvest in more sales.

Read the following article, written for **THE NATIONAL PROVISIONER** by one who has made a study of retail meat dealers' windows. It will give you a lot of pointers that will help you in fixing up your own window display.

Holiday Meat Displays

By R. W. Morton.

The dinner table plays a most important part in the Thanksgiving celebration. There is no other American holiday

where eating and good things to eat are so popular.

A heavy demand is put on the meat retailer for choice meats and poultry, with, of course, the turkey as the leader. This is a relic from the old days when wild turkeys were plentiful, and all that was necessary was to go out and shoot one.

While he naturally enjoys an increase in business at this time, the wise meat retailer will do all he can to stimulate and boost it still more. Probably the best way to do this is by well-planned window displays.

Thanksgiving windows may be either lavish or very simple, but the general tendency appears to be to make them more elaborate. For the dealer who has a refrigerated window the problem is a great deal more simple than for the man whose window is not cooled.

How One Dealer Did It.

One effective window that attracted a great deal of attention featured a row of nice, plump turkeys at the back of the window, flanked by a lamb carcass at each end. A neat row of turkeys was placed in the center of the tiled bottom of the window, about three feet wide, and extending from the back of the window to

the front. Over these were placed stalks of celery.

In both corners of the rear of the window were big pumpkins, while a row of brightly colored oak leaves formed a border around the sides and back. Baskets of fruit, fancy vegetables, such as cauliflower, etc., and apples made up the balance of this very effective display.

Cranberries, with their bright red color, are also quite useful in Thanksgiving windows. One good way to use them is to take a hoop from an old keg or barrel, cover it with colored crepe paper, and lay it in the window, filling it with cranberries.

Other forms, made from laths and fastened into fancy shapes and covered with crepe paper, can also be made use of in this way. These are suitable not only for cranberries, but also for apples, oranges, nuts, etc.

Another Good Idea.

Another good display idea is to place a row of hams, piled two or three deep, down the center of the window from the glass to the rear. Lay celery down both sides. Then put a row of chickens along each side of the row of hams, cutting them off from the rest of the window by rows of celery. The yellowish white of the chickens makes a very good contrast with the darker color of the hams.

That idea of contrast, by the way, is one of the most important things to keep in mind in dressing a window full of meat. Put your light colored meats, such as pork and veal, next to the darker ones, such as beef, livers, etc., so as to get an effective contrast, and help to "set them off" from one another.

Be generous with the use of ferns, celery or some other green material in your window. Red and yellow apples can also be used to good effect in a Thanksgiving window, helped out by oranges, nuts, raisin clusters, etc.

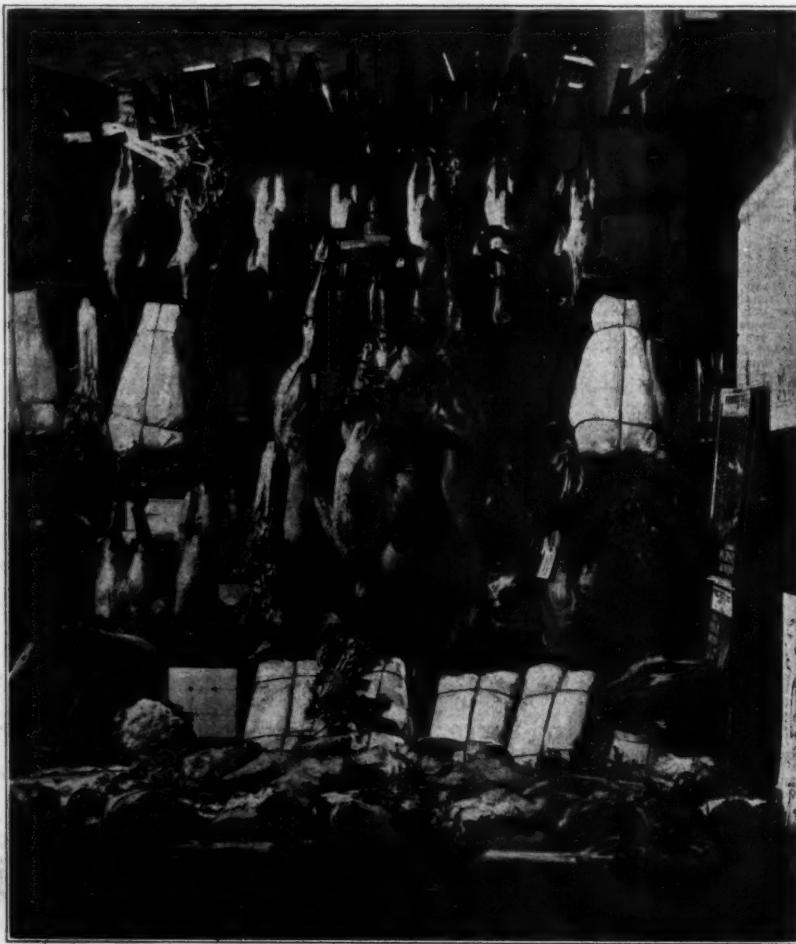
Pork loin roast is a favorite meat dish with many people for Thanksgiving, and a display of at least a few loins in the window is a good plan. These look very nice when covered lightly with a few ferns, as the white fat and pink meat showing through the green of the ferns looks very attractive.

If the dealer stocks a full line of turkeys, chickens, geese, ducks, etc., he can fill one entire window with poultry, remembering to use plenty of ferns or celery. His other window, if he has two, can be used to feature meats.

The Unrefrigerated Window.

The dealer whose window is not refrigerated has a much more difficult time in making a good Thanksgiving display, but if he will make use of a few simple facts he can get along very well.

For this dealer the Thanksgiving idea can perhaps best be carried out by the use of colored oak or maple leaves, pumpkins, cranberries, oranges, etc. Yellow



A WELL-BALANCED HOLIDAY MEAT WINDOW.

November 13, 1926.

THE NATIONAL PROVISIONER

55

field corn is also appropriate to this season, and can be used to good effect.

Where a dealer has a window that cannot be refrigerated, his "best bet" is to use hams for the main part of his meat display, and add the Thanksgiving touch with crepe paper, etc. He could have a sign prepared calling attention to the fact that he handled turkeys and other poultry, and that they could be seen inside the store.

Some very good imitation meats are being put on the market now for window display purposes, and the dealer who uses them will find it possible to make up some very good looking windows without the danger of the meat spoiling or getting off-color.

Thanksgiving crepe paper containing turkeys and other things suggestive of the season can be used to very good advantage in an unrefrigerated window.

Other Display Ideas.

Cheese and glass jugs of cider are also helpful in getting the Thanksgiving idea across, and can be used to good advantage. White and red grapes also lend themselves well to a window of this kind, and are often well worth while to get and use, even if the dealer himself does not sell them. Condiments, too, such as catsup, etc., can be used if there are not too many bottles of it in the window at the same time.

The main thing in making a Thanksgiving window display is to make contrasts and to blend the colors skillfully enough so they will not clash. Use plenty of fruits, nuts, etc., to carry out the idea of a lavish and luxurious feast, and, above all, use plenty of green ferns or some other green leaves in your window.

THE DAY OF NARROW MARGINS.

The day of large profits is past in most business operations. We have come to a time when success requires a man or a manager to figure closely.

The retail meat merchant can no longer expect to sell goods at such a mark-up as will enable him to make money while doing only a little business.

Occasional large profits there will be for some few men who happen to speculate fortunately, but the rule of business today is small profits and quick returns.

Failure to get enough small profits will mean failure of the business. Attempts to get large profits are sure to mean loss of patronage.

Competition is so keen that there will always be some one ready to do business on a narrow margin, and if others are willing to depend on small margin and rapid turnover, you will have to adjust yourself to that condition. You cannot ask larger profits than competitors ask—not and get the business.

Even if there lacked that competition that would hold you to a narrow margin of profit, there is sufficient interest in profits nowadays to cause the public to scrutinize every man's business affairs with a critical eye.

In brief, there is so much light upon business methods now that a man cannot get away with large profits. You will have to make up your mind to accept the rule of narrow margins.—Exchange.

MR. RETAILER: Something wrong in the shop? Write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

USING LAMB LEFTOVERS.

The housewife who has some of her lamb roast left over the next day will be glad to get this delicious recipe.

Cook together for five minutes two tablespoons of butter, one-half cup of soft bread crumbs and one cup of milk; add one cup of finely chopped, cold cooked lamb, two slightly beaten eggs, one-half teaspoon of salt, one-fourth teaspoon of paprika; turn into buttered timbale molds.

Bake, having molds surrounded by water, until the mixture is firm. Serve with cream sauce to which have been added two canned pimientos that have been rubbed through a sieve.

NEWS OF THE RETAILERS.

A new meat market has been opened in Riverside, Ill., by E. W. Rithamel.

Duncan & Kelly have opened a branch of their Chicago Beef Company meat market at 460 Main Street, Poughkeepsie, N. Y.

Columbia Meat Market in Marysville, Calif., has been sold to Theodore Karnegas.

Earl Zumach has sold his City Meat Market in Buffalo Lake, Minn., to Donald Richards.

A new meat market has been opened in Walters, Okla., by G. E. Morris.

James Rigby has sold his meat market in Sinton, Tex., to William York.

A new meat market has been opened in Stanford, Ky., by Joseph Irvine.

Ed. Waddell has sold his meat market in Mason, Tex., to Howard Burnett and Emil Wartenbach.

James Kazelka has sold his meat market in Clarkson, Nebr., to Emery Salmon.

A new meat market and grocery has been opened in Broken Arrow, Okla., by R. L. Wimberly.

Irvin Kaper has sold his City Meat Market in Gorin, Mo., to Frank Bombec.

C. G. Gibson has sold his meat market and grocery in Drumright, Okla., to

I. G. and M. G. Futoransky.

Fred Morris & Son have sold their meat market in Clatskanie, Ore., to C. R. Hallberg.

Sanitary Meat Market in Kirkland, Wash., has been sold to A. Swanson.

J. H. Kucera has sold his meat market in Fullerton, Nebr., to Stanley Wytsaske.

Holloway Market has been opened at 249 Holloway street, San Francisco, Cal.

L. A. Panecold has purchased the meat

He Missed It!

Men in the meat trade who make use of the practical information given them by THE NATIONAL PROVISIONER find it one of their best investments.

Here is a retail meat dealer who let his subscription lapse, and when the paper stopped coming, he soon missed it. Says he:

Editor THE NATIONAL PROVISIONER:

Will you kindly send me statement of what I am owing you? I should have paid sooner, as I sure miss THE NATIONAL PROVISIONER. I don't want to miss any more copies!

A Simple System of Retail Bookkeeping

A new simple system of bookkeeping for the retail meat dealer has just been put on the market.

It is known as "Lindquist's Ideal Accounting System" for retail meat and grocery dealers.

The author, Roy C. Lindquist, has made extensive surveys in retail meat markets all over the country for the past several years, and knows what the retailer needs.

He has given him this in his "ideal accounting system."

It is easy, complete, accurate.

The binders, with enough bookkeeping sheets to last two years, can be secured at a very reasonable cost.

For further information write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

and grocery business of W. F. Stock in Gridley, Cal.

Chas. Wingham has purchased the meat market of Lee Lond, Colville, Wash.

E. L. Nance has sold his meat market in Spirit Lake, Ida., to M. B. Wittmer.

Brooks and Brutzman have purchased the meat market of Charles Leeper in Plummer, Ida.

B. N. Greulich has sold his meat business in Pendleton, Ore., to John Peck.

The Sunrise Meat Market has been opened by John Muir in The Dalles, Ore.

Dan Green has opened a butcher shop at 1048 Hawthorne, Portland, Ore.

Montgomery Grocery Store, 125 S. 4th St., Chickasha, Okla., is adding a meat market.

Square Deal Meat Market has been opened at 1417 Divisadero, San Francisco, Cal.

Rowe & Ball have engaged in the meat and grocery business in Ishpeming, Mich.

J. H. Leverton has purchased the meat and grocery business of Philip Cutler, in Watervliet, Mich.

Mrs. M. A. Powell has succeeded to the J. H. Powell meat market, Elgin, Kan.

IMITATION MEATS For window and counter display

Fresh
and
Smoked
Meats,
Cheese,
Butter,
etc.



Perfect
in
every
detail.
Write
for
display
circular
306

REPRODUCTIONS CO.

15 Walker St. New York, N. Y.

New York Section

R. A. Rath of the Rath Packing Company, Waterloo, Iowa, was in the city.

A. E. Cross of Cross, Roy, Eberhart & Harris, Chicago, was a visitor in New York this week.

Fred Olds, livestock agent of the Nickel Plate Railroad, Cleveland, was another visitor to the city.

T. E. Ray, branch house department of Swift & Company, New York, is spending the week in Chicago.

H. B. Collins, produce department, Swift & Company, Chicago, was in New York for a few days this week.

Miss G. M. Clancy, in the office of John H. Burns, is spending a two weeks' vacation in Atlantic City and Lakewood.

B. A. Braun, vice-president and sales manager of the Jacob Dold Packing Co., Buffalo, was a visitor to the city this week.

George Brady, beef salesman of Wilson & Company's Harlem plant, is on a trip abroad and is expected to return some time next week.

Among the visitors to Wilson & Company, in New York this week, were: C. D. Middlebrook, vice-president; M. Rosenbach, export department; F. H.

Knief, executive department; F. C. Frazee, general superintendent, and W. R. Brown, legal department, all of Chicago.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending November 6, 1926: Meat—Manhattan, 174 lbs.; Bronx, 308 lbs.; total, 482 lbs. Poultry and game—Bronx, 38 lbs.

The General Representation Committee of the New York plant of Wilson & Company held a dinner and meeting on Wednesday evening of this week in the plant restaurant. Many interesting phases of the business were brought up. The dinner was given by the company at the suggestion of the general manager, W. A. Lynde, in appreciation of the good work performed by the committee during the year.

Donald W. King has been appointed as assistant to Edward Innes, who is being made superintendent of the Chicago plant of Armour and Company. This is a well-merited promotion for Mr. King. Boyce E. Campbell will be superintendent, succeeding Mr. King, of the New York Butchers and Stern plants. Mr. Campbell has been in South America taking care of the Buenos Aires plant and has also had experience in various plants in the United States.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Nov. 11, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:				
STEERS (Hvy. Wt., 700 lbs. up):				
Good	\$16.00@17.00	\$15.50@16.00	\$17.00@19.00	\$16.00@17.50
Choice	15.00@16.00	14.00@15.50	15.00@17.00	15.00@16.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Good	18.00@19.00	18.00@21.00	18.00@20.00
Choice	16.00@18.00	15.00@18.00	16.50@18.00
STEERS (All Weights):				
Medium	18.00@15.00	12.00@14.00	12.00@14.50	12.00@15.00
Common	11.00@13.00	10.00@12.00	11.00@12.00
COWS:				
Good	12.00@13.00	11.50@12.50	12.00@13.00	12.00@13.00
Medium	11.00@12.00	10.50@11.50	10.50@12.00	10.50@11.50
Common	9.50@11.00	9.50@10.50	9.50@10.50	9.50@10.50
FRESH VEAL (1):				
VEALERS:				
Choice	18.00@19.00	22.00@24.00	20.00@21.00
Good	16.00@18.00	19.00@22.00	18.00@20.00
Medium	14.00@16.00	17.00@19.00	17.00@19.00	16.00@17.00
Common	12.00@14.00	16.00@17.00	15.00@17.00
CALF CARCASSES (2):				
Choice	16.00@17.00	14.00@17.00	16.00@18.00
Good	13.00@15.00	15.00@16.00	13.00@14.00	14.00@15.00
Medium	11.00@13.00	13.00@15.00	11.00@12.00	12.00@14.00
Common	10.00@11.00	11.00@13.00	10.00@11.00
FRESH LAMB AND MUTTON:				
LAMB (30-42 lbs.):				
Choice	26.00@28.00	26.00@27.00	26.00@29.00	27.00@29.00
Good	24.00@26.00	25.00@26.00	25.00@27.00	25.00@27.00
LAMB (43-55 lbs.):				
Choice	24.00@26.00	25.00@28.00	24.00@26.00
Good	22.00@24.00	24.00@27.00	22.00@24.00
LAMB (All Weights):				
Medium	22.00@24.00	23.00@25.00	24.00@26.00	23.00@25.00
Common	19.00@22.00	21.00@23.00	21.00@23.00
MUTTON (Ewes):				
Good	12.00@14.00	13.00@15.00	13.00@15.00	14.00@15.00
Medium	10.00@12.00	11.00@13.00	12.00@13.00	12.00@13.00
Common	8.00@10.00	9.00@11.00	10.00@11.00	10.00@12.00
FRESH PORK CUTS:				
LOINS:				
15-18 lb. av.	24.00@26.00	26.00@28.00	25.00@27.00	25.00@28.00
10-12 lb. av.	23.00@25.00	26.00@28.00	24.00@26.00	25.00@27.00
12-15 lb. av.	22.00@24.00	26.00@28.00	23.00@25.00	23.50@26.00
15-18 lb. av.	20.00@22.00	24.00@26.00	22.00@24.00	22.00@24.00
18-22 lb. av.	18.00@20.00	23.00@25.00	21.00@24.00	21.00@23.00
SHOULDERS:				
N. Y. Style, Skinned	17.00@19.00	19.00@22.00	18.00@21.00
PICNICKS:				
4-6 lb. av.	19.00@21.00	19.00@21.00	18.00@20.00
6-8 lb. av.	19.00@20.00	17.00@19.00	16.00@18.00
BUTTS: Boston Style	21.00@23.00	24.00@27.00	22.00@25.00
SPARE RIBS: Half Sheets	15.00@17.00
TRIMMINGS:				
Regular	13.00@14.00
Lean	20.00@22.00

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

Among the Meat Retailers

Ye Olde New York Branch.

Owing to the fact that the regular meeting night of Ye Olde New York Branch, New York State Association of Retail Meat Dealers fell on Election Day, the meeting was held on the following Thursday. This seemed to be a happy incident, as the attendance was unusually good. An authorized physician was in attendance who issued health certificates. It is more than likely this doctor will also take care of the compensation insurance work.

Favorable reports on compensation insurance and the plate glass and fire fund were received. It was also stated that the compensation insurance department has received their charter permitting them to do business in New Jersey. The committee for the ball to be held at the Astor on Sunday, November 28th, reported progress. Eight candidates were elected to membership.

An interesting letter was received from William Ziegler, an active member of the Branch, who is on the Pacific Coast. Mr. Ziegler gave a graphic account of his experience and stated that he had attended a meeting of the Seattle branch which was well attended and interesting. He stated he had found business flourishing and everybody apparently successful. In concluding Mr. Ziegler extended good wishes to the members for a successful dinner and dance.

There was quite a discussion on the boxed weight shortage question. Moe Loeb made a very strong appeal for the Federation Drive. Another report was on the Master Butchers' Laundry Association in which it was stated that there was no foundation for the rumor the business was being sold.

Quite some time was given over to an interesting talk on the display of meats.

Bronx Branch.

The Bronx Branch of the New York State Association of Retail Meat Dealers held a very interesting meeting on Wednesday evening of last week when five candidates were elected to membership. A physician authorized by the Department of Health was on hand to examine and issue certificates to those entitled to them. The next meeting will be held at Ebling's Casino on Wednesday evening, November 17th.

Washington Heights Branch.

A meeting that will stand out as one of the most interesting ever held by the Washington Heights Branch, New York Association of Retail Meat Dealers, Inc., occurred Tuesday evening of this week. Fred Hirsch, business manager of the Bronx branch, and Gus Backes were visitors.

President Lowenthal was much elated over the cooperation of the members of the Branch and plans are in contemplation for a very active winter campaign. Each member pledged his assistance in support of the dinner and dance to be held at the Astor on Sunday, November 28th.

A letter from National Secretary John Kotal referring to the meat situation in Detroit was read and the secretary was instructed to write a letter and the members were requested to write personal letters also.

Mr. Hirsch was called upon to address the meeting. In his remarks he stressed his pleasure at the enthusiasm and wide-awake spirit shown by the members. The next meeting will be on Tuesday, November 23rd.



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Shipping RIBS
Uncovered**

Cover them with our Stock-inette covering for a safe delivery to your valued customers.

Details and prices furnished upon request.

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Selling Agent,
The Adler Underwear
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Operating 204 Meat Markets in Brooklyn and throughout Long Island, offers wonderful opportunities to live-wire men. Must understand meat merchandising.

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BELL'S

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**SAUSAGE
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**SAUSAGE
SEASONINGS**

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THE WM. G. BELL CO.
BOSTON MASS.

A. C. Wicke Mfg. Co.

Cold Storage Installations

of Every Description

Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

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739 Brook Ave.

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Electric Meat Grinders**



New type of cylinder — never seen before.
Saves one-third of cost for current.
Grinds faster and better.
Easier to clean.
Will never break.

Send for literature
B. C. HOLWICK, Canton, O.

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J. K. LAUDENSLAGER, Inc.

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Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$8.00@9.00
Cows, cutters	2.25@4.00
Bulls	5.50@6.25

LIVE CALVES.

Calves, bulk	\$12.00@15.00
Calves, culs, per 100 lbs.	5.50@6.25

LIVE SHEEP AND LAMBS.

Lambs, bulk	\$14.00@15.00
Lambs, culs	9.00@12.50

LIVE HOGS.

Hogs, heavy	12.50@12.60
Hogs, medium	13.30@13.40
Hogs, 100 lbs.	13.25@13.40
Hogs, 140 lbs.	13.00@13.25
Pigs, under 80 lbs.	12.50@12.70
Good pigs	12.50
Roughs	10.25@10.50
Good Roughs	10.75

DRESSED HOGS.

Hogs, heavy	619 1/4
Hogs, 180 lbs.	620 1/2
Hogs, 160 lbs.	621 1/4
Pigs, 80 lbs.	622
Pigs, under 140 lbs.	621 1/4

DRESSED BEEF.

CITY DRESSED.	
Choice, native, heavy	19 1/2
Choice, native, light	19 1/2
Native, common to fair	16 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17 1/2
Native choice yearlings, 400@600 lbs.	19 1/2
Western steers, 600@800 lbs.	14 1/2
Texas steers, 400@600 lbs.	12 1/2
Good to choice heifers	17 1/2
Good to choice cows	12 1/2
Common to fair cows	10 1/2
Fresh bologna bulls	10 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	24 @26
No. 2 ribs	18 @20	21 @23
No. 3 ribs	16 @16	18 @20
No. 1 loins	20 @30	29 @32
No. 2 loins	26 @27	25 @28
No. 3 loins	22 @24	22 @24
No. 1 hinds and ribs	21 @23	19 @25
No. 2 hinds and ribs	19 @20	17 1/2 @19
No. 3 hinds and ribs	16 @17	14 @17
No. 1 rounds	18 @18	17 @18
No. 2 rounds	16 @16	16 @16
No. 3 rounds	14 @15	15 @15
No. 1 chuck	15 @16	15 @16
No. 2 chuck	13 @14	13 @14
No. 3 chuck	11 @12	11 @12
Bologna	6 @6	11 @12
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	23 @25
Choice	20 @22
Good	15 @17
Medium	12 @14

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	26 @28
Good lambs	23 @25
Lambs, poor grade	18 @22
Sheep, choice	16 @18
Sheep, medium to good	12 1/2 @14
Sheep, culs	8 @10

SMOKED MEATS.

Hams, 8@10 lbs. avg.	20 @30
Hams, 10@12 lbs. avg.	28 @29
Hams, 12@14 lbs. avg.	28 @29
Picnics, 4@6 lbs. avg.	21 @22
Picnics, 6@8 lbs. avg.	28 @24
Rolettes, 6@8 lbs. avg.	18 @20
Beef tongue, light	25 @27
Beef tongue, heavy	28 @27
Bacon, boneless, Western	30 @31
Bacon, boneless, city	26 @27
Pickled Bologna, 10@12 lbs. avg.	21 @22

THE NATIONAL PROVISIONER

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	26 @27
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	25 @40
Shoulders, city, 10@12 lbs. avg.	21 @22
Shoulders, Western, 10@12 lbs. avg.	20 @21
Butts, boneless, Western	30 @31
Butts, regular, Western	26 @27
Hams, city, fresh, 6@10 lbs. avg.	27 @28
Hams, Western, fresh, 6@8 lbs. avg.	26 @27
Picnic hams, Western, fresh, 6@8 lbs. avg.	19 @19
Perk trimmings, extra lean	23 @24
Perk trimmings, regular 50% lean	18 @19
Spare ribs, fresh	19 @20
Leaf lard, raw	16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 lbs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 lbs.	75.00
Black hoofs, per ton	45.00@50.00
Striped hoofs, per ton	45.00@50.00
White hoofs, per ton	85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	100.00
Horns, avg. 7 1/2 oz. and over, No. 1s	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	28c	a pound
Fresh steer tongues, L. C. trim'd	38c	a pound
Sweetbreads, beef	65c	a pound
Sweetbreads, veal	61c	a pair
Beef kidneys	11c	a pound
Mutton kidneys	8c	each
Livers, beef	24c	a pound
Oxtails	61c	a pound
Beef hanging tenders	22c	a pound
Lamb fries	61c	a pair

BUTCHERS' FAT.

Shop fat	24c
Breast fat	4
Edible suet	5 1/2
Cond. suet	4 1/2
Bones	20

SPICES.

	Whole.	Ground.
Pepper, white	45	48
Pepper, black	28	31
Pepper, Cayenne	18	24
Pepper, red	22	28
Allspice	17 1/2	20 1/2
Cinnamon	13	16
Coriander	5	8
Gloves	27	32
Ginger	16	16
Mace	1.15	1.25
Nutmeg	46	46

GREEN CALFSKINS.

	Kip.	H kip.
5-9 9 1/2-12 1/2	12 1/4-14	14-18
18	2.05	2.55
Prime No. 1 Veals.	2.05	3.30
Prime No. 2 Veals.	1.85	2.10
Buttermilk No. 1..	1.15	2.00
Buttermilk No. 2..	1.50	1.75
Branded grubby	1.10	1.35
Number 3.....		1.85

CURING MATERIALS.

Dbl.	Bags
In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	61c
Double refined saltpetre, small crystal	71c
Double refined large crystal saltpetre	81c
Double refined nitrate soda, granulated	41c

In 25 barrel lots	
Double refined saltpetre, granulated	6c
Double refined saltpetre, small crystal	7c
Double refined saltpetre, large crystal	8c
Double refined nitrate soda, granulated	4c

Carload lots:	
Double refined saltpetre, granulated	6c
Double refined nitrate soda, granulated	3c

DRESSED POULTRY.

FRESH KILLED.			
Chickens—fresh—dry packed—12 to box—fair to good:			
Western, 48 to 54 lbs. to dozen, lb.	25	27	
Western, 48 to 47 lbs. to dozen, lb.	25	27	
Western, 38 to 42 lbs. to dozen, lb.	25	26	
Western, 31 to 35 lbs. to dozen, lb.	25	26	
Western, 26 to 30 lbs. to dozen, lb.	26	28	
Western, 21 to 24 lbs. to dozen, lb.	28	30	
Western, 17 to 20 lbs. to dozen, lb.	30	34	
Chickens—fresh—dry pkd.—prime to fcy.—12 to box:			
Western, 48 to 54 lbs. to dozen, lb.	28	29	

Western, 43 to 47 lbs. to dozen, lb.	28	30
Western, 36 to 42 lbs. to dozen, lb.	28	30
Western, 31 to 35 lbs. to dozen, lb.	28	30
Western, 25 to 30 lbs. to dozen, lb.	28	30
Western, 21 to 24 lbs. to dozen, lb.	28	32
Western, 17 to 20 lbs. to dozen, lb.	30	34

Fowls—frozen—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs., lb.	33
Western, 55 to 59 lbs., lb.	32
Western, 48 to 52 lbs., lb.	32
Western, 30 to 35 lbs., lb.	24

Ducks—	
Long Islands, No. 1, bbls.	31

Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	75

Prime, dark, per dozen.	2.

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